



DRIFTING DRAGONS

Taku Kuwabara

1

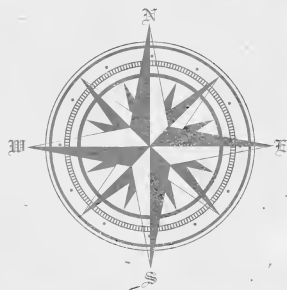
DRIFTING DRAGONS

Taku Kuwabara

1

DRIFTING DRAGONS

Table of Contents



Flight	1	Quin Zaza	005
--------	---	-----------------	-----

Flight	2	Bounny & Dragonet alla Diavola	067
--------	---	--------------------------------------	-----

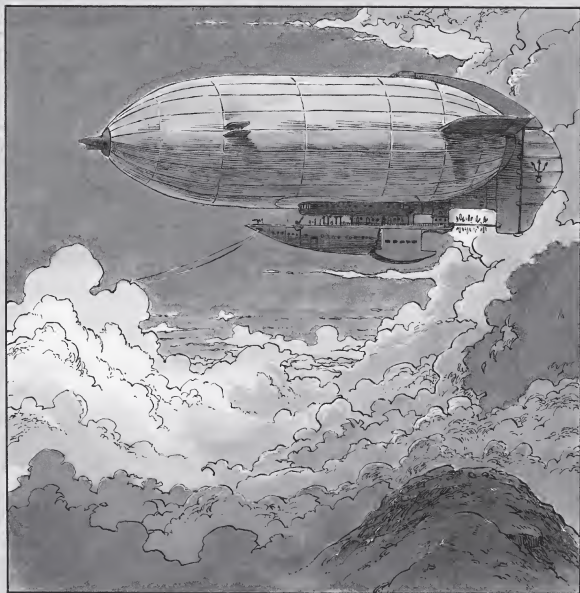
Flight	3	Reasons for Flying & Dragon Terime	101
--------	---	--	-----

Flight	4	The Shining Dragon & Smoked Salo	143
--------	---	--	-----

Flight	5	Sky Pirates & Pastrami	175
--------	---	------------------------------	-----



This is a work of fiction.
Any resemblances to real people, groups,
and events are purely coincidental.



TELL THE
BRIDGE TO
PULL IN
CLOSER!

READY
THE BOMB
LANCES!

WE'RE
BEING
DRAGGED
PORTSIDE!

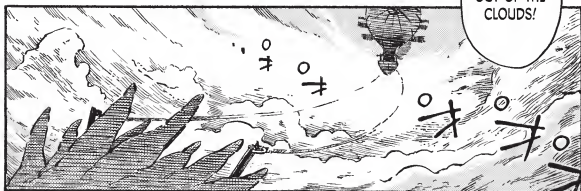
Flight
I

Quin Zaza



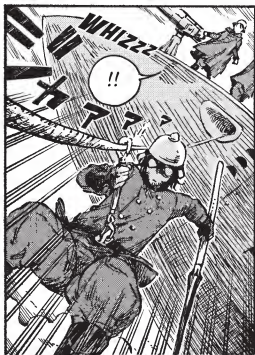


IT'S COMING
OUT OF THE
CLOUDS!



STUBBORN
BASTARD...

HOLD YOUR
FIRE UNTIL
WE REEL IT
IN MORE!



!!

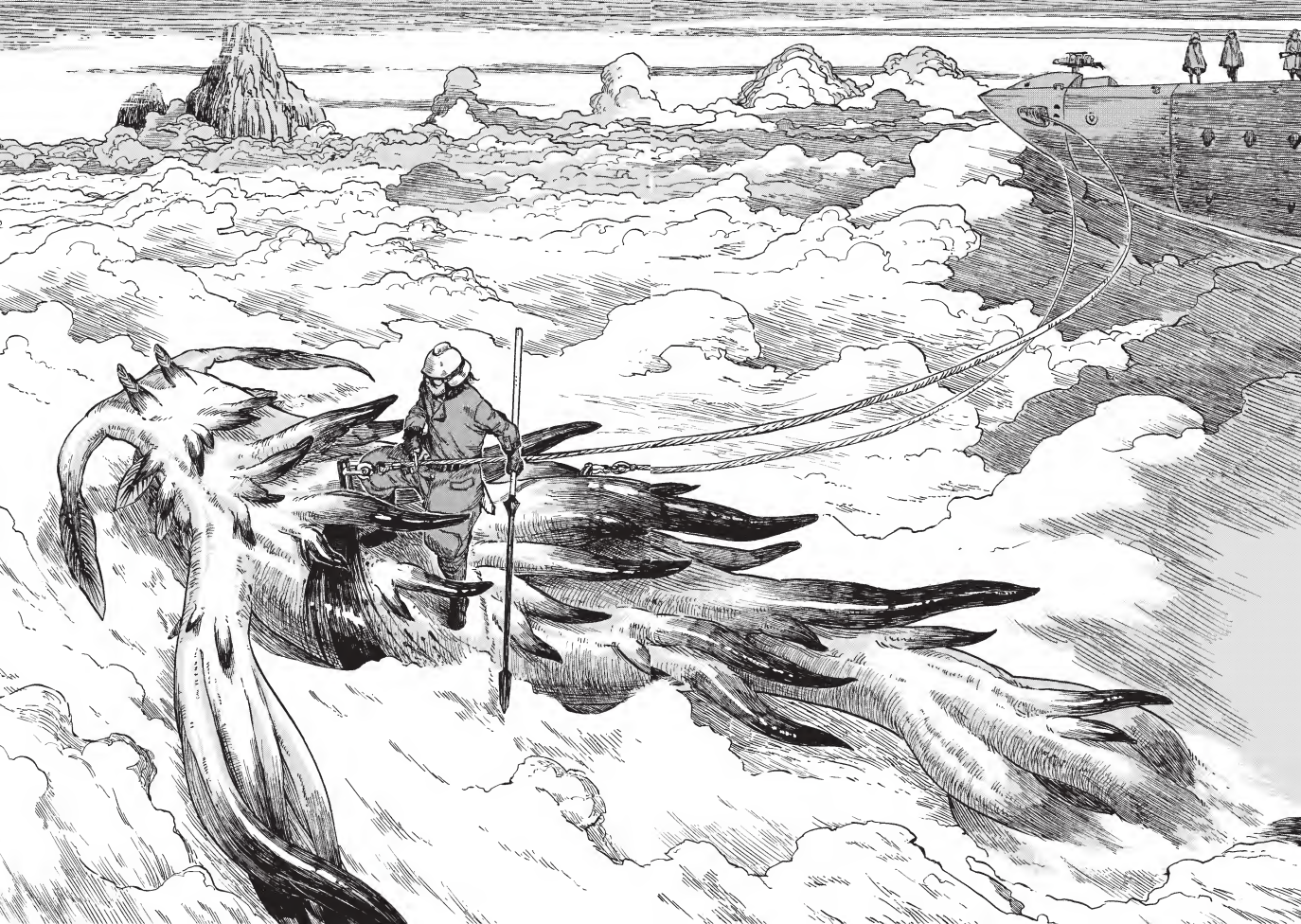


...IF IT
STRUGGLES
TOO MUCH,
THE FLAVOR
WILL SUFFER.

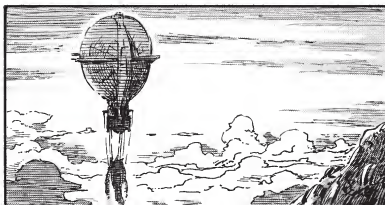
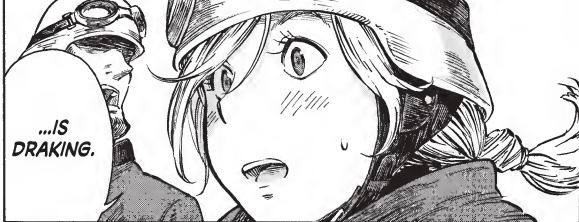
NOT TO
MENTION
...

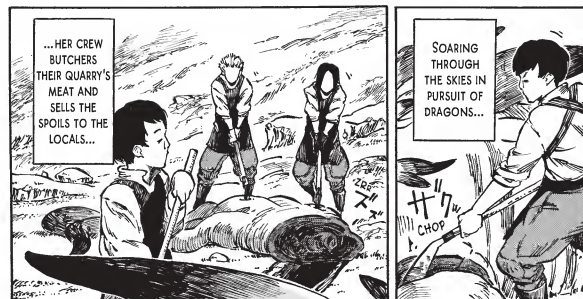
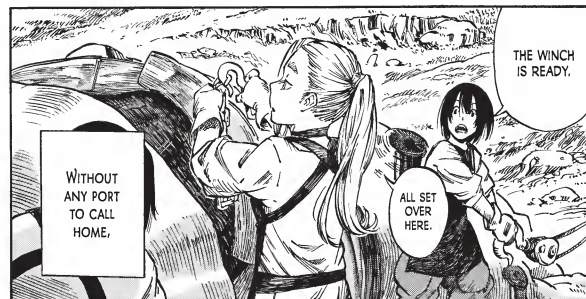
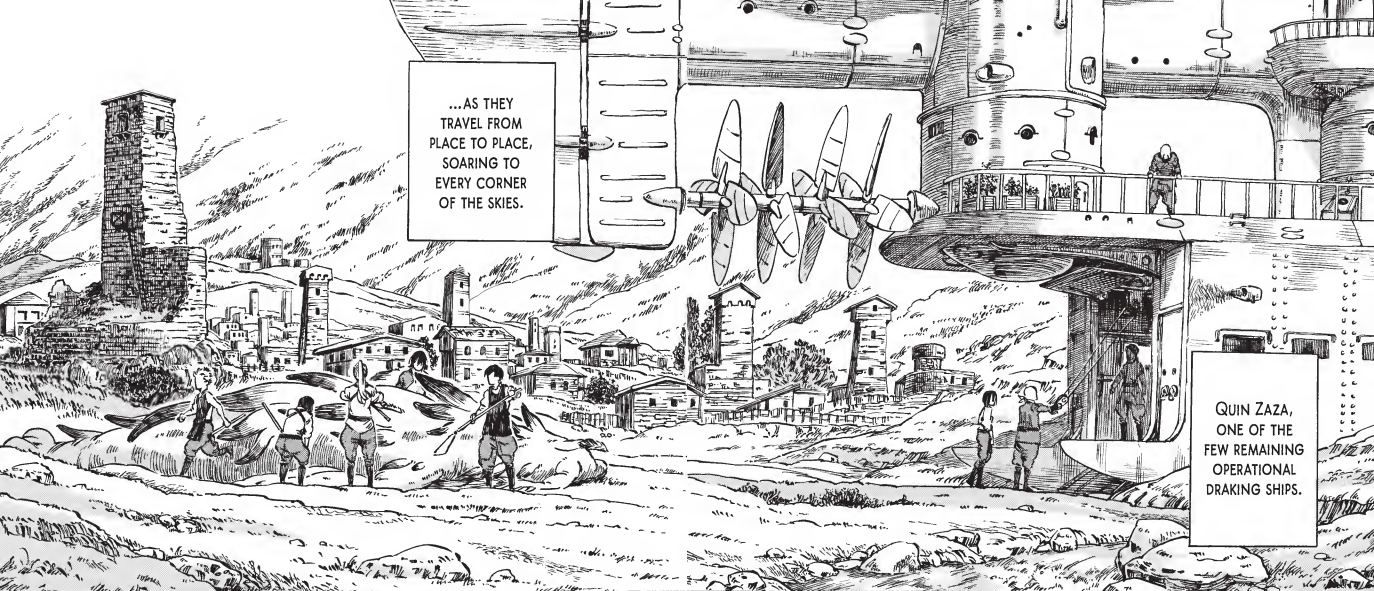


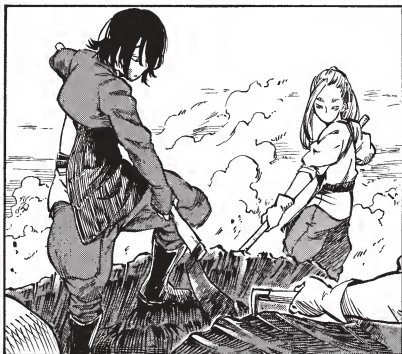
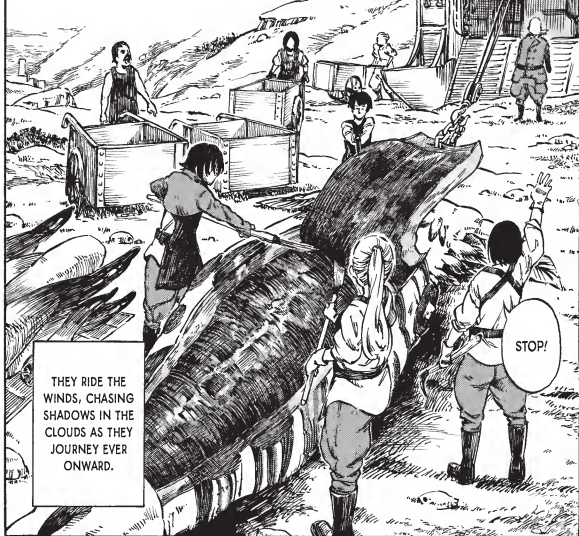
WE'LL BE IN
TROUBLE IF IT
DIVES BACK
INTO THE
CLOUDS.

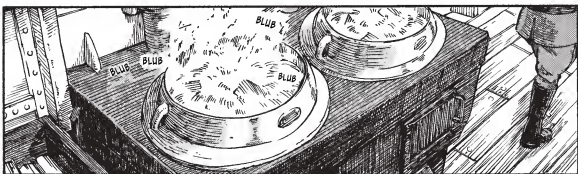
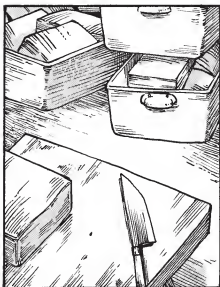
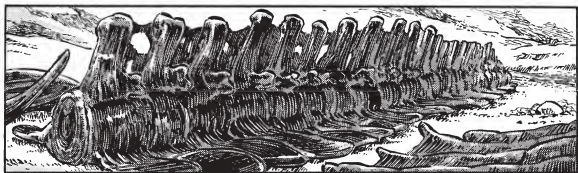


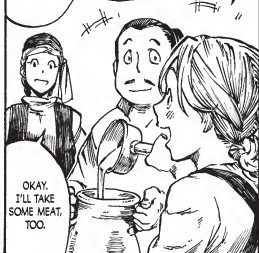
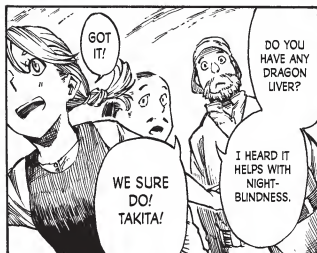
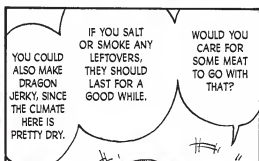
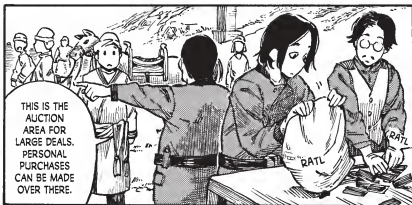


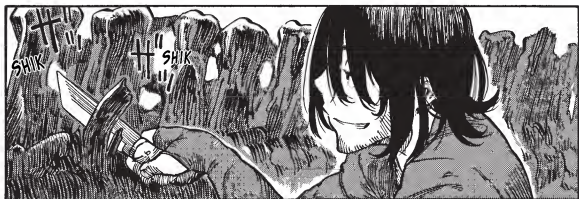
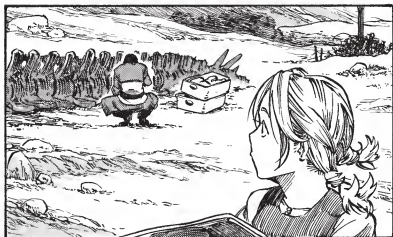


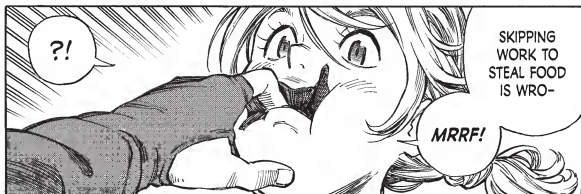












SKIPPING
WORK TO
STEAL FOOD
IS WRO-

MRRF!



SOUNDS
LIKE AN
EXCUSE
TO ME!

...



I WAS JUST
TRIMMING
MEAT THAT
WAS STILL
LEFT ON THE
BONE.

I'M NOT
STEALING.

...!

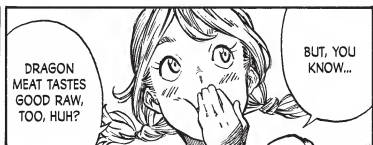
CAN'T JUST
LET IT GO
TO WASTE,
RIGHT?

MUNCH



Aah,
busy,
busy.

MIKA
WAS...!



BUT, YOU
KNOW...

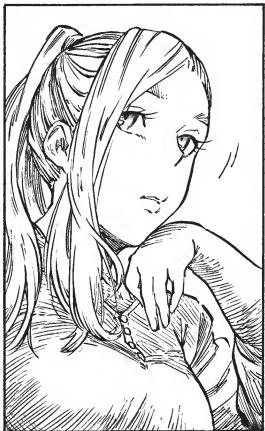
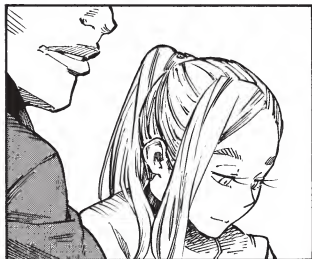
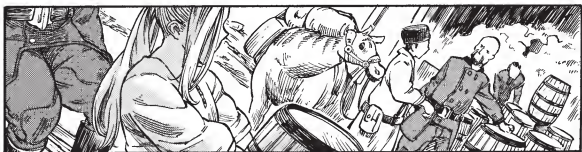
DRAGON
MEAT TASTES
GOOD RAW,
TOO, HUH?

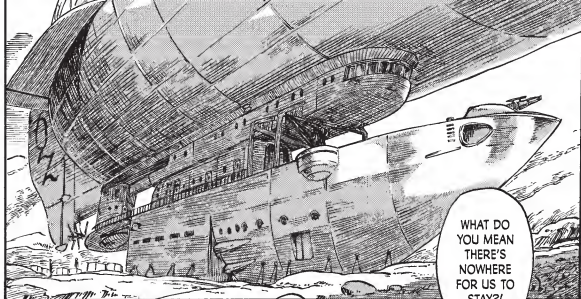


STEALING
SCRAPS?!
YOU'VE
GOT A LOT
OF NERVE,
GREENHORN!

HEY,
TAKITA!

ER... WAIT!
IT'S NOT
WHAT IT
LOOKS LIKE!





WHAT DO
YOU MEAN
THERE'S
NOWHERE
FOR US TO
STAY?!



YOU'RE
TELLING ME
THERE ISN'T
A *SINGLE*
ROOM
AVAILABLE?



WILL HAVE
A DRAGON
DESCEND
ON IT
BEFORE
LONG.

YOU KNOW
WHAT THEY
SAY... ANY
TOWN THAT
HARBORS
A DRAGON
SHIP...



I'M
TERRIBLY
SORRY,
SIR...

CAN'T YOU AT
LEAST WORK OUT
SOMETHING OUT
FOR THE WOMEN
AND KIDS?

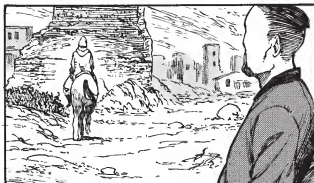
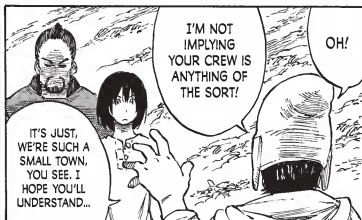
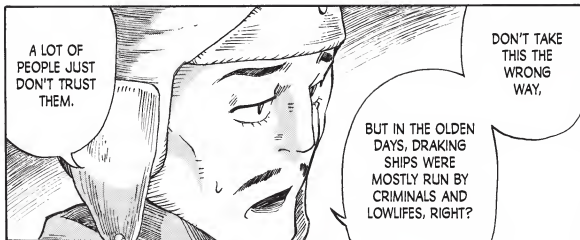


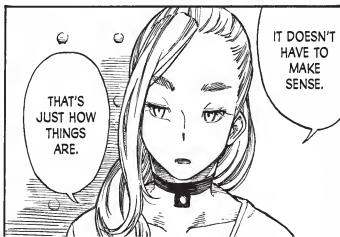
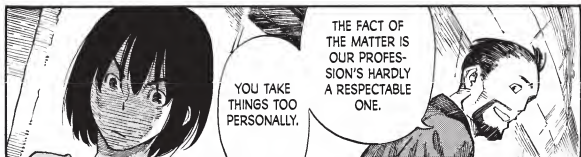
THE
TOWNSFOLK
ARE FRIGHT-
ENED...

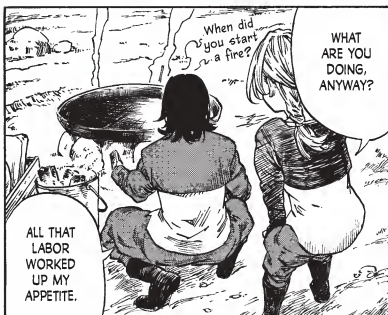
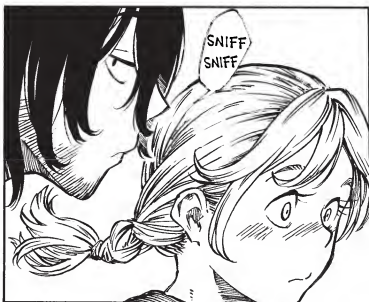
IT'S BEEN
AGES SINCE
WE LAST
SLEPT ON
LAND.

I WANNA
GIVE THE CREW A
CHANCE TO SLEEP
COMFORTABLY
FOR A CHANGE.









THE WOOD GIVES OFF LOT OF SOOT UNLESS IT'S DRIED PROPERLY, PLUS THERE'S THE RESIN TO WORRY ABOUT.

BUT THIS IS THE PINE WE USED TO HEAT UP THE RENDERING POTS.

I COULD COOK DIRECTLY OVER THE FLAME IF WE HAD STRAW OR CHARCOAL,

YOU'RE USING A GRIDDLE?

THE WOOD GIVES OFF LOT OF SOOT UNLESS IT'S DRIED PROPERLY, PLUS THERE'S THE RESIN TO WORRY ABOUT.

BUT THIS IS THE PINE WE USED TO HEAT UP THE RENDERING POTS.

I COULD COOK DIRECTLY OVER THE FLAME IF WE HAD STRAW OR CHARCOAL,

YOU'RE USING A GRIDDLE?

THE WOOD GIVES OFF LOT OF SOOT UNLESS IT'S DRIED PROPERLY, PLUS THERE'S THE RESIN TO WORRY ABOUT.

BUT THIS IS THE PINE WE USED TO HEAT UP THE RENDERING POTS.

I COULD COOK DIRECTLY OVER THE FLAME IF WE HAD STRAW OR CHARCOAL,

YOU'RE USING A GRIDDLE?

THE WOOD GIVES OFF LOT OF SOOT UNLESS IT'S DRIED PROPERLY, PLUS THERE'S THE RESIN TO WORRY ABOUT.

BUT THIS IS THE PINE WE USED TO HEAT UP THE RENDERING POTS.

I COULD COOK DIRECTLY OVER THE FLAME IF WE HAD STRAW OR CHARCOAL,

YOU'RE USING A GRIDDLE?

YEAH.

CREEPY, HUH?

MIKA'S USUALLY SO QUIET AND SPACEY, BUT ONCE HE GETS GOING ABOUT FOOD, HE DOESN'T STOP TALKING, DOES HE?

YEAH.

CREEPY, HUH?

MIKA'S USUALLY SO QUIET AND SPACEY, BUT ONCE HE GETS GOING ABOUT FOOD, HE DOESN'T STOP TALKING, DOES HE?

I THOUGHT IT'D MAKE A MEAN STEAK.

WHEN I TASTED THE MEAT RAW EARLIER...

I THOUGHT IT'D MAKE A MEAN STEAK.

WHEN I TASTED THE MEAT RAW EARLIER...

SCRIT
SCRIT
SCRIT

FIRST, WE
SPRINKLE SALT
AND PEPPER
OVER MEAT
TAKEN FROM
THE BASE OF
THE TAIL.

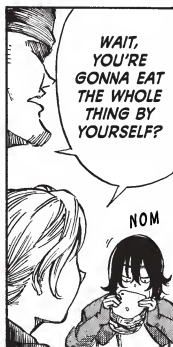
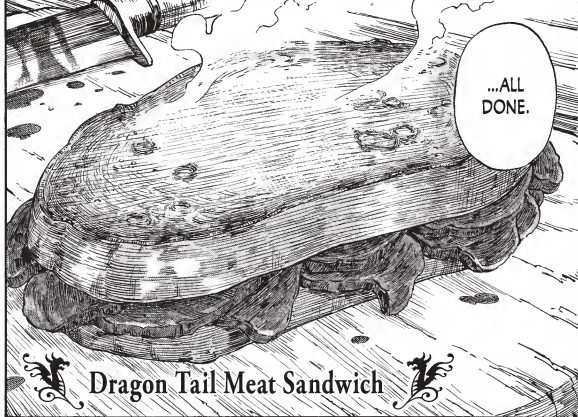
SCRIT
SCRIT
SCRIT

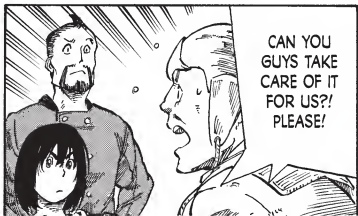
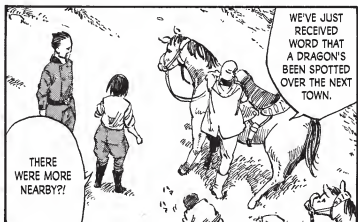
FIRST, WE
SPRINKLE SALT
AND PEPPER
OVER MEAT
TAKEN FROM
THE BASE OF
THE TAIL.

DIP THE SLICED ENDS IN WATER.

 A black and white illustration showing a hand holding a slice of bread, dipping it into a pool of water. A single drop of water is shown falling from the bottom of the slice. The water surface is depicted with concentric ripples.









FIRST YOU
TURN US
AWAY, NOW
YOU COME
BACK ASKING
FOR HELP?!



BUT...

DRAGONS
RARELY
ATTACK
PEOPLE.

THERE'S
NO NEED
TO BE THAT
WORRIED.

JUST BECAUSE
ONE WAS SPOTTED
DOESN'T MEAN IT'LL
SWOOP DOWN ON
THE TOWN.



AREN'T YOU
SUPPOSED
TO BE
DRAKERS?!

MY DAUGHTER'S
FAMILY LIVE IN THE
NEXT TOWN OVER!
IF ANYTHING WERE
TO HAPPEN TO
THEM, I-!



MIKA?
WE HAVEN'T
EVEN FINISHED
REFUELING
YET.

LET'S
GO.

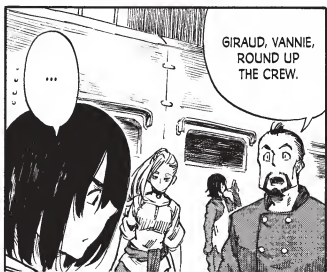
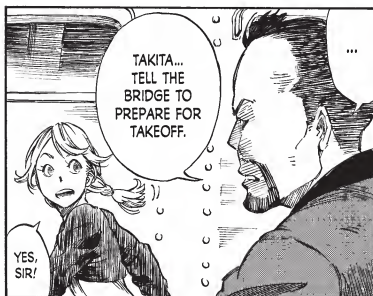
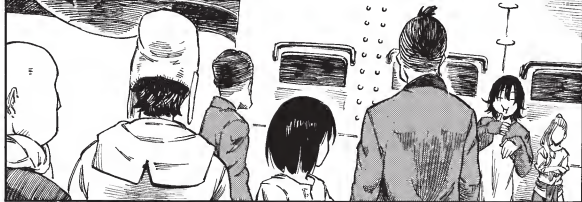


WE'LL ZIP OVER,
BRING IT DOWN,
THEN COME
BACK.

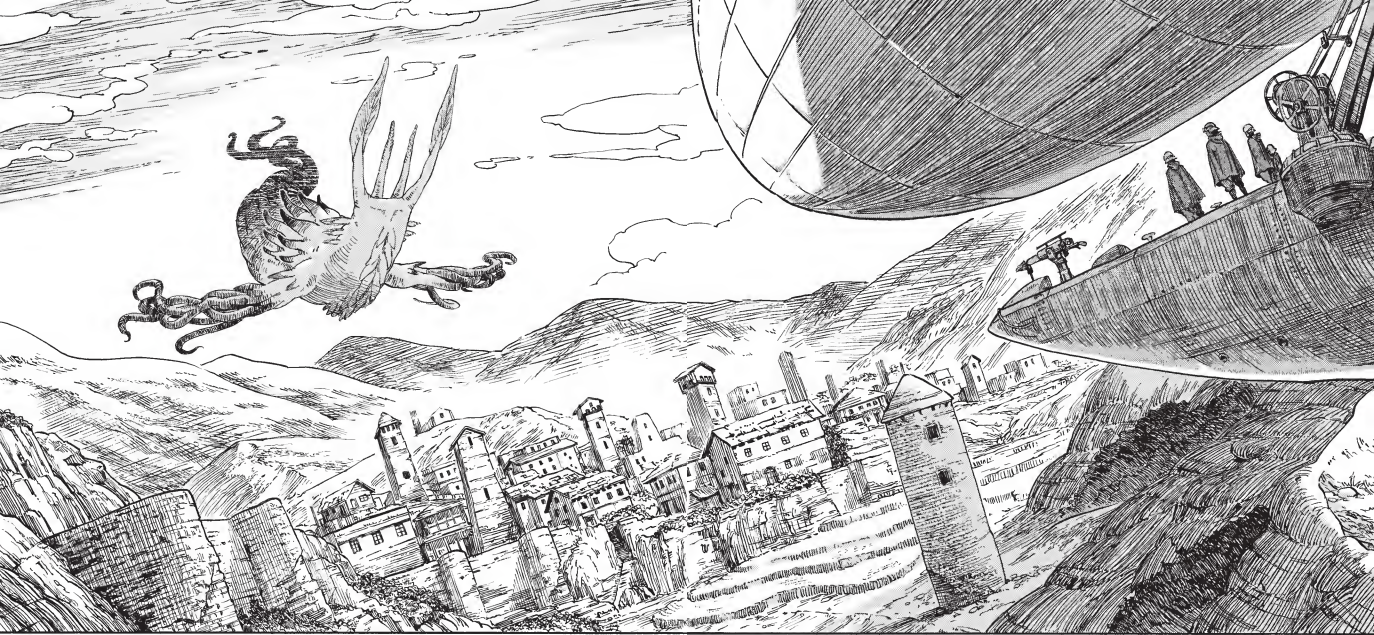
SAME AS
ALWAYS.

IT'S JUST THE
NEXT TOWN
OVER. WE
CAN MAKE
IT WITHOUT
REFUELING.

ん
ぐ
ぐ
GULP







LOOK, GIBBS.

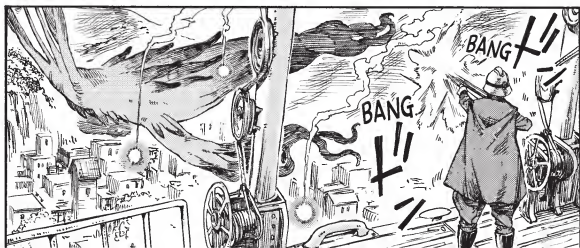
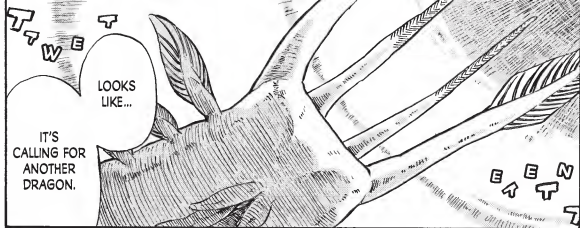


THE AIR FEELS TENSE.



JUST OUR LUCK!







BUT WE
HAVE TO DO
SOMETHING
QUICK.



DON'T TELL ME
IT **KNOWS** WE
CAN'T TOUCH IT
LIKE THIS.

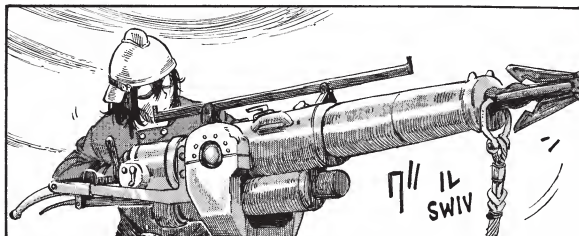
NO USE.
IT'S NOT
REACTING TO
THE FLARES.

THERE'S
NO WAY.



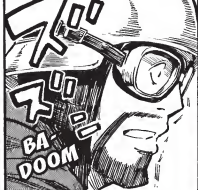
WE'LL BE
ALL OUTTA
LUCK...

...IF AN-
OTHER
SHOWS
UP!

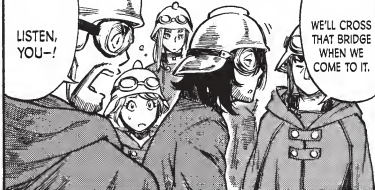


7// 12
SWIV





LISTEN,
YOU—!



WE'LL CROSS
THAT BRIDGE
WHEN WE
COME TO IT.



WH—
WHAT
WAS
THAT?!



LOOKS LIKE WE
DON'T HAVE TO
WORRY ABOUT
THE TOWN
ANYMORE.







IT IS
MAD.

IT'S
ALMOST
LIKE IT'S
MAD AT
US.

STRANGE
HOW QUICKLY
IT GOT AG-
GRESSIVE...



WAIT,
YOU
MEAN...

HUH?

IT HAS THE
SAME SMELL
AS THE
DRAGON WE
CAUGHT THIS
MORNING.



THIS IS
PROBABLY
ITS
MOTHER.

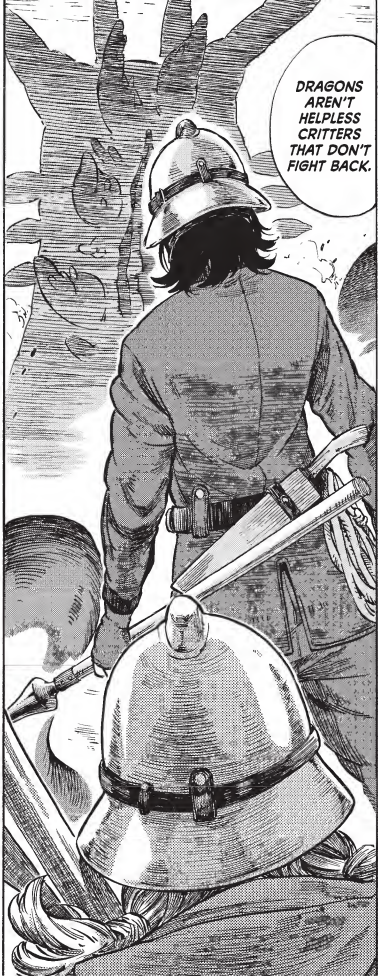
AND IT
LOOKS LIKE
SHE KNOWS
WHAT WE
DID.



A close-up, black and white illustration of a firefighter's face. The firefighter is wearing a helmet and has a determined, slightly grimacing expression. Their eyes are visible through the helmet's visor. The background is dark and textured.

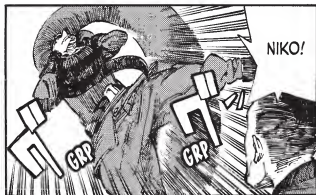
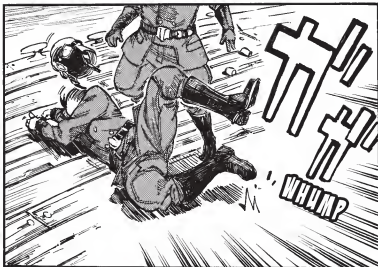
IF YOU'RE
NOT
PREPARED
TO TAKE
A LIFE,

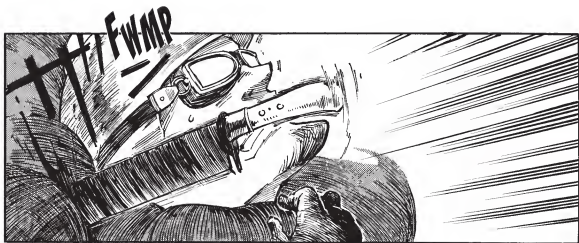
THEN
YOU'LL
LOSE
YOURS.

A black and white illustration of a firefighter from behind, wearing a helmet and a jacket. They are holding a large axe. In the foreground, another firefighter's helmet is visible. The background shows a large, dark, branching structure, possibly a tree or a large rock formation, with some smoke or steam rising from it.

DRAGONS
AREN'T
HELPLESS
CRITTERS
THAT DON'T
FIGHT BACK.







SHE'S
GONNA
HANG ON
FOR DEAR
LIFE.

YOU CAN
FORGET
SHAKING
HER OFF.

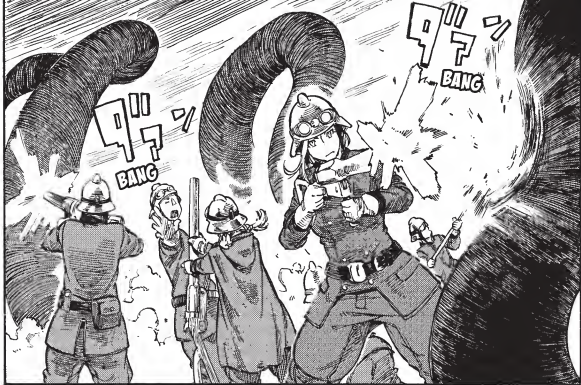


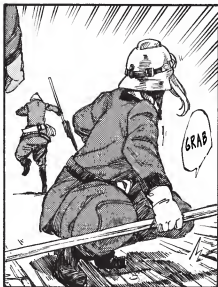
COULD
YOU BE A
LITTLE MORE
GENTLE NEXT
TIME?!

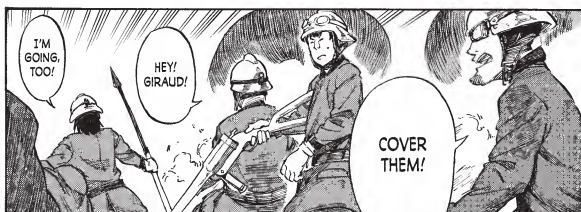
THUD

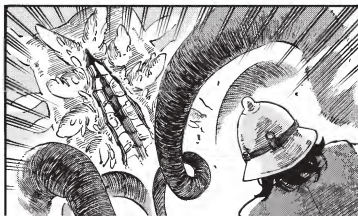


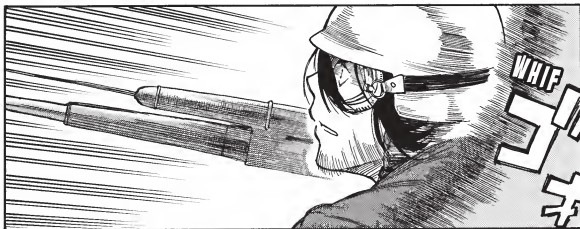
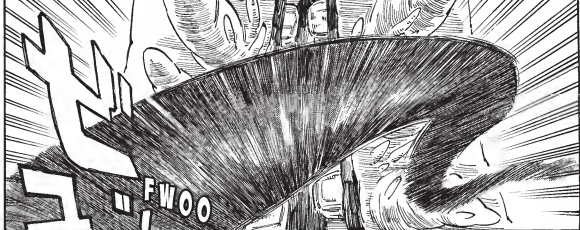
WE HAVE TO
TAKE HER
DOWN HERE
AND NOW.

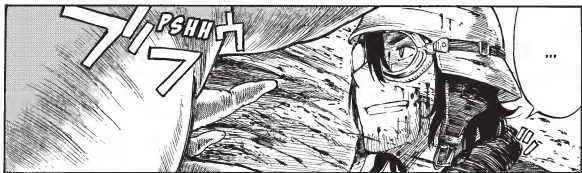
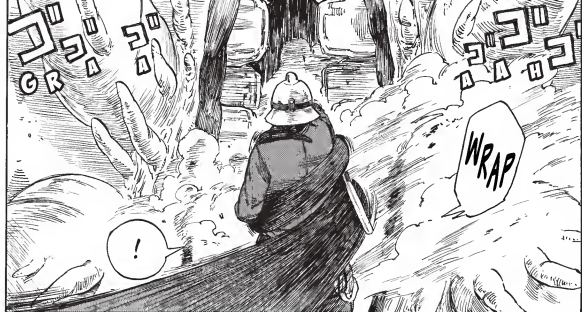


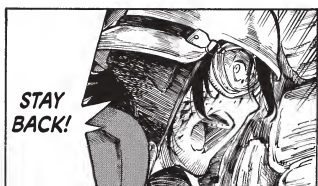
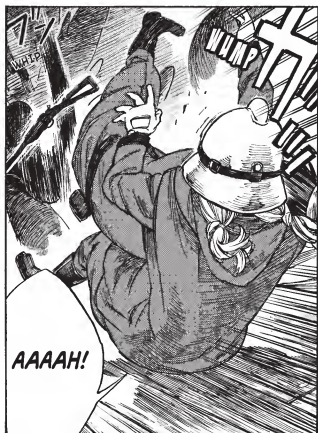


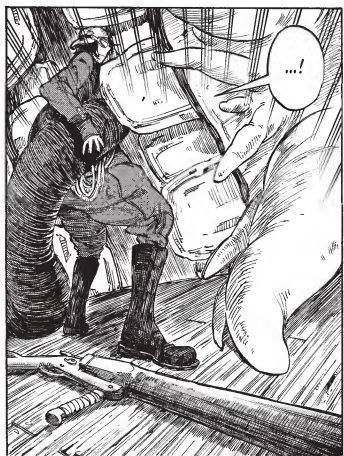
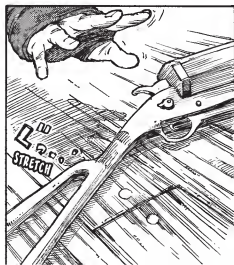
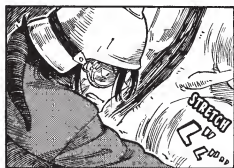




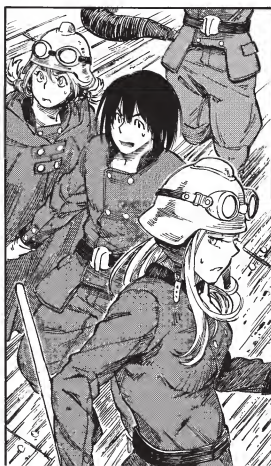
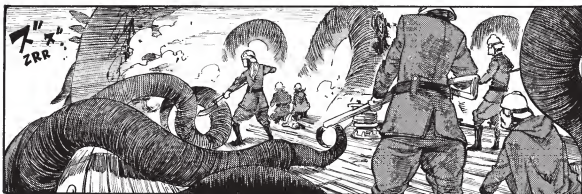
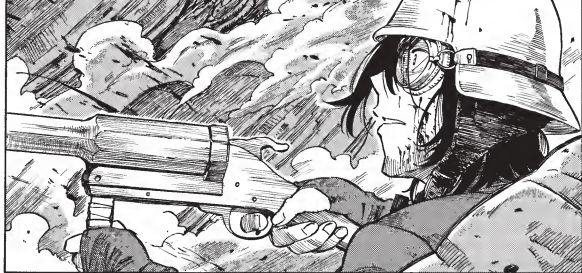


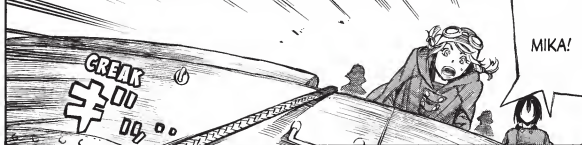


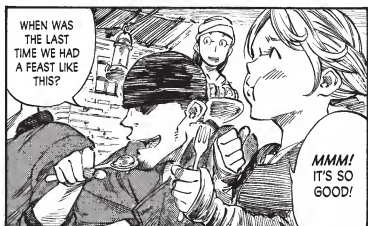
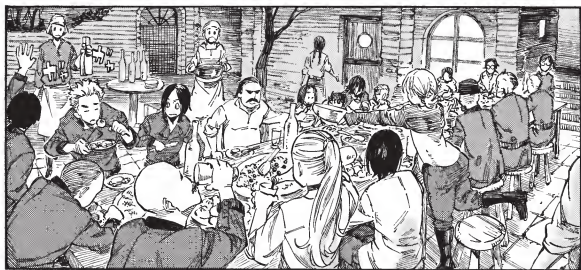
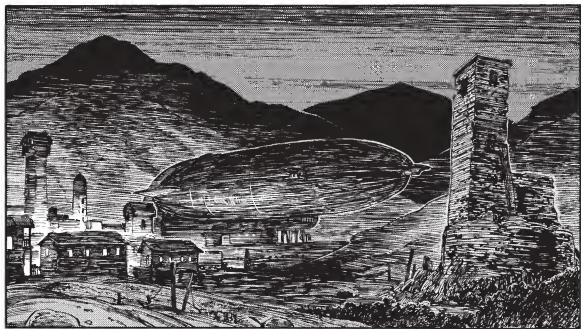


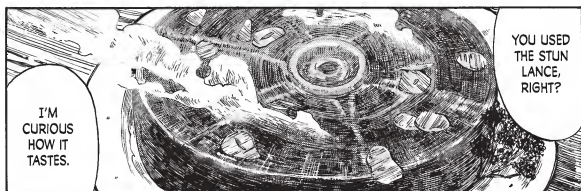


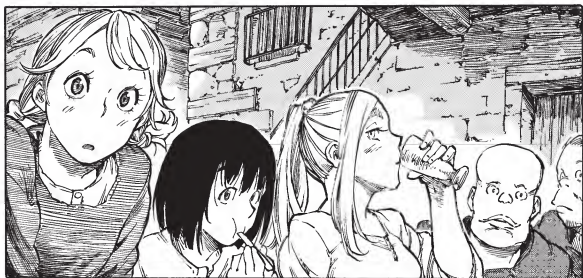


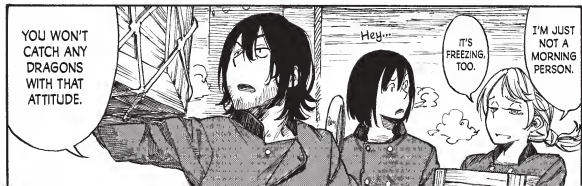
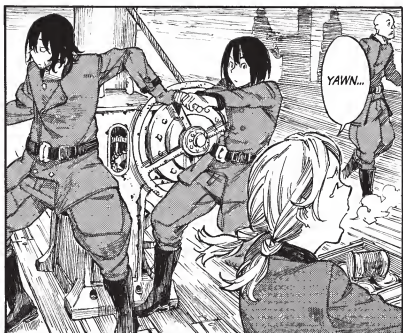
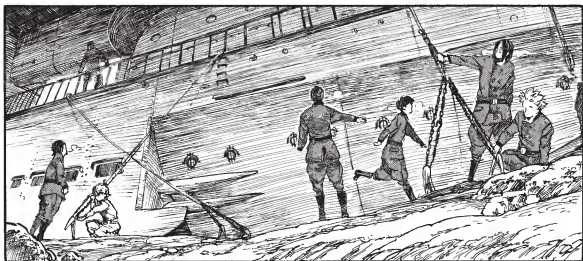


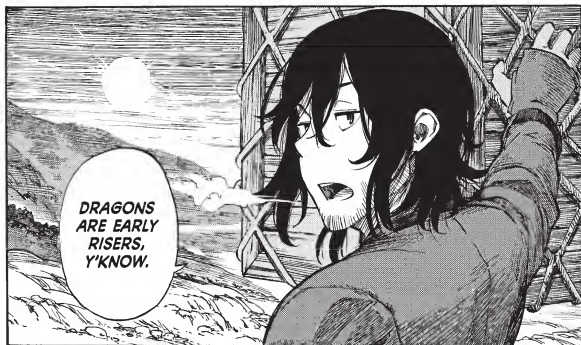










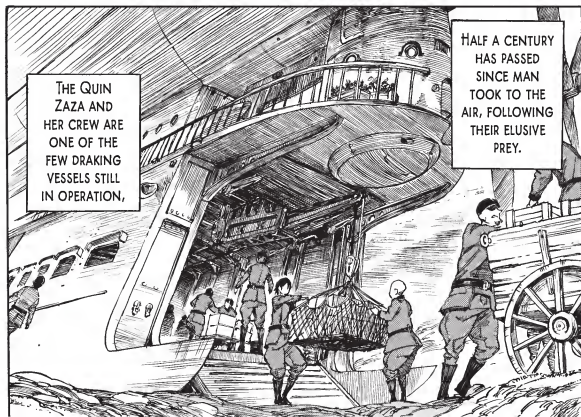


**DRAGONS
ARE EARLY
RISERS,
Y'KNOW.**



**BEATS
ME.**

**THEY
ARE?**



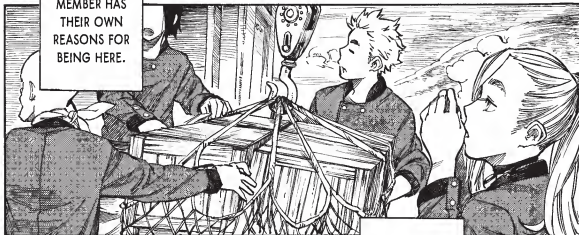
**THE QUIN
ZAZA AND
HER CREW ARE
ONE OF THE
FEW DRAGING
VESSELS STILL
IN OPERATION,**

**HALF A CENTURY
HAS PASSED
SINCE MAN
TOOK TO THE
AIR, FOLLOWING
THEIR ELUSIVE
PREY.**

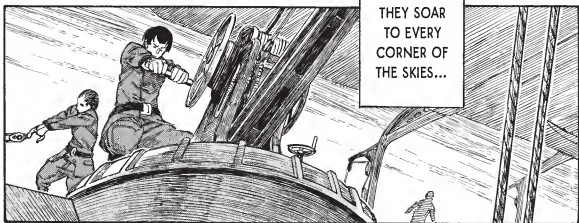


CHASING
MEAT, OIL,
ORGANS,
AND THE
OCCASIONAL
BOUNTY.

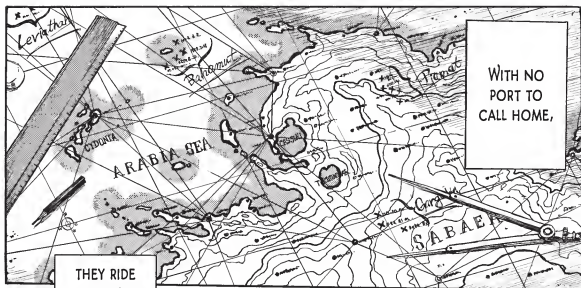
EVERY CREW
MEMBER HAS
THEIR OWN
REASONS FOR
BEING HERE.



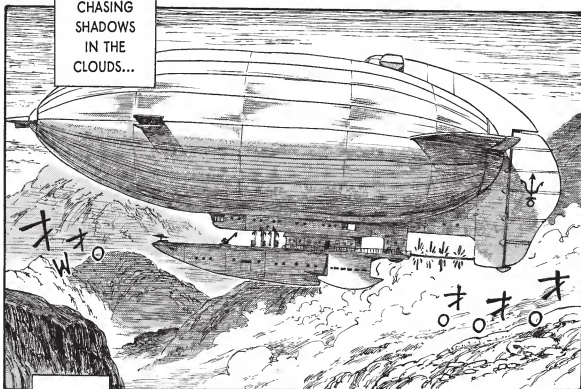
TOGETHER,
THEY SOAR
TO EVERY
CORNER OF
THE SKIES...



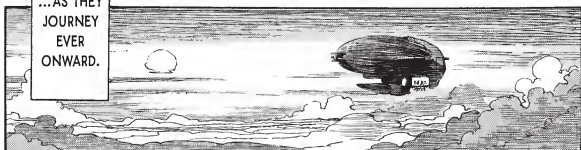
...PURSUING
THEIR PRIZE,
THE
DRAGONS.



THEY RIDE
THE WINDS,
CHASING
SHADOWS
IN THE
CLOUDS...

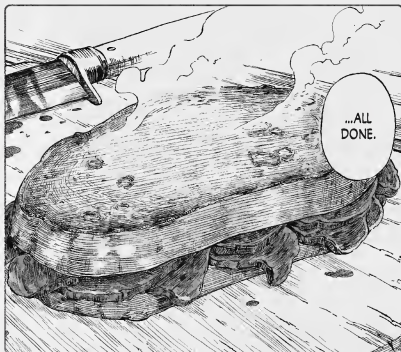


...AS THEY
JOURNEY
EVER
ONWARD.





Dragon Tail Sandwich



Ingredients (One Serving)

- ◆ Dragon tail meat
(from the base of the tail): 250 g
- ◆ Dragon hide fat: As needed
- ◆ Rock salt: A dash
- ◆ Wine-Vodka (can substitute brandy or whiskey): A splash
- ◆ Pepper: To taste
- ◆ Bread of choice: 2 slices

01

Arrange the fire so that the griddle has areas of high and low heat.

02

Season both sides of the steak with salt and pepper and grease the pan with the fat.

03

Place meat on the griddle. Cook over high heat for 1 minute, then low heat for an additional minute.

04

Flip the meat over. Cook over high heat for 30 seconds, then over low heat for 1 minute and 30 seconds.

05

Add a splash of wine-vodka and cook out the alcohol.

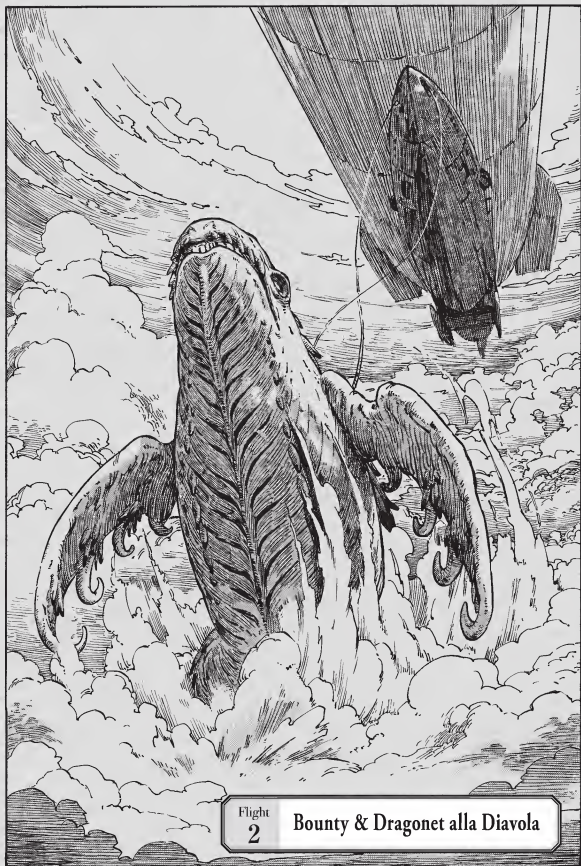
06

Slice the finished steak, sandwich between toasted slices of bread and enjoy.



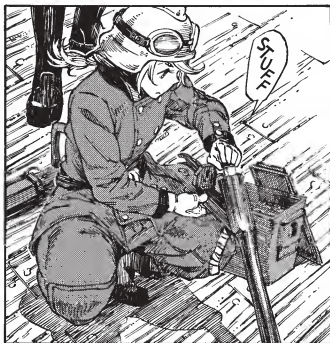
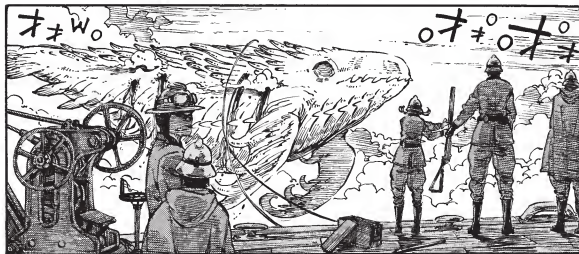
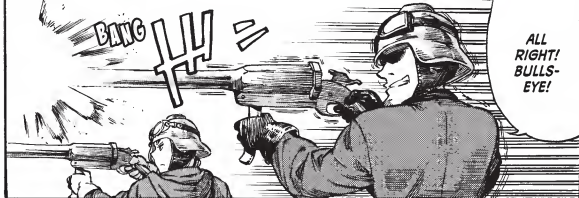
ALLOWING THE STEAK TO REST IN A WARM PLACE FOR 3-5 MINUTES BEFORE SLICING MAKES THE MEAT EVEN JUICIER!



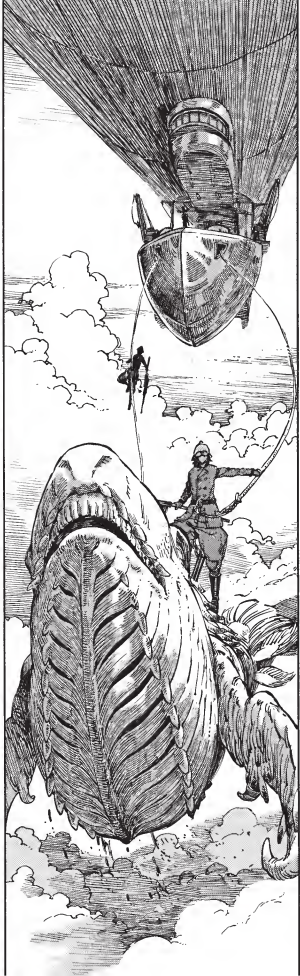
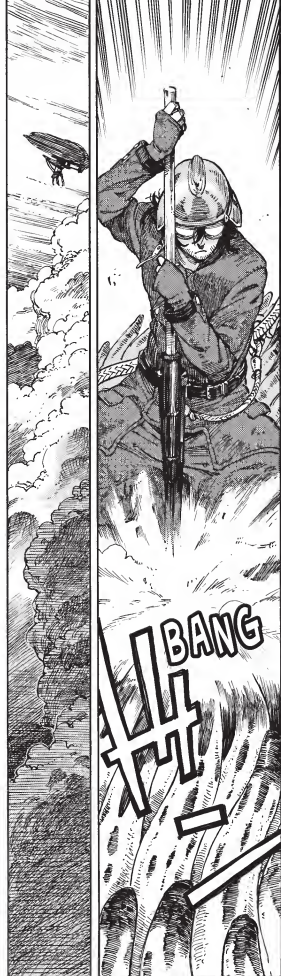


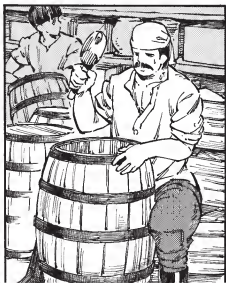
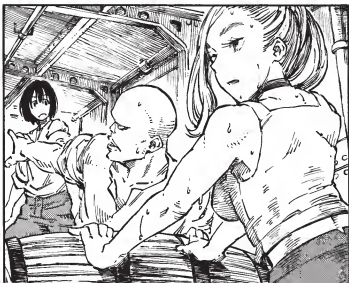
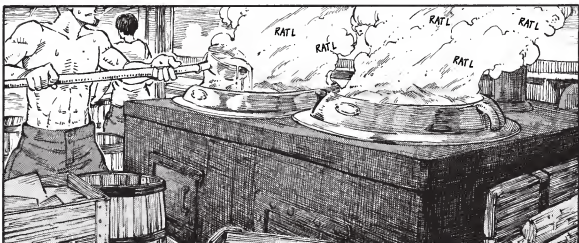
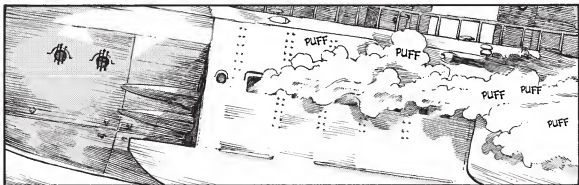
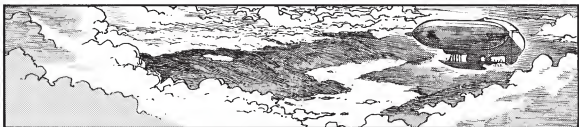
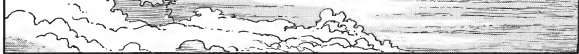
Flight
2

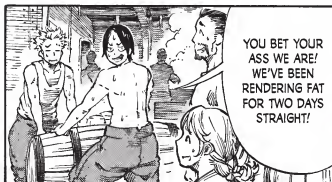
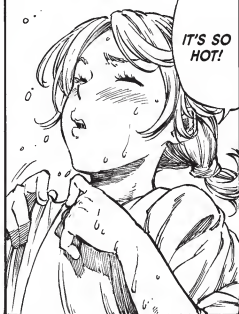
Bounty & Dragonet alla Diavola

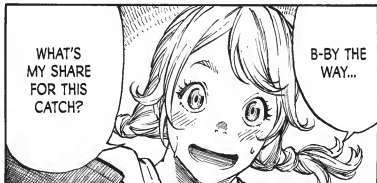
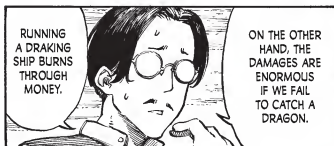
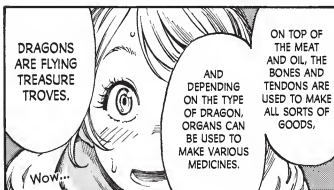
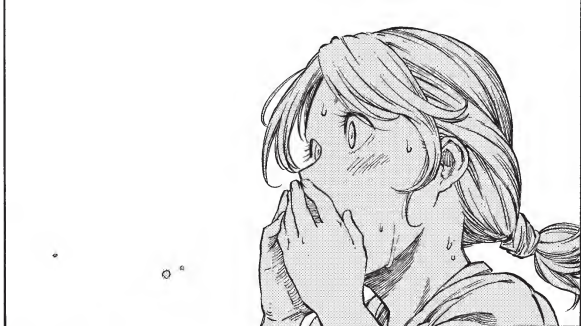


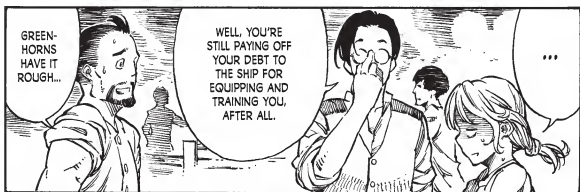


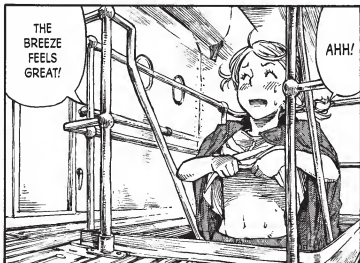
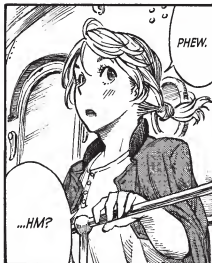
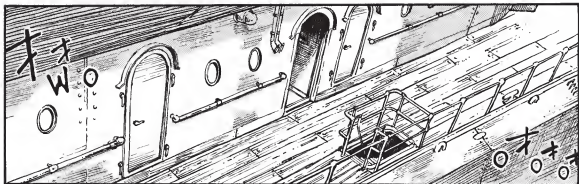


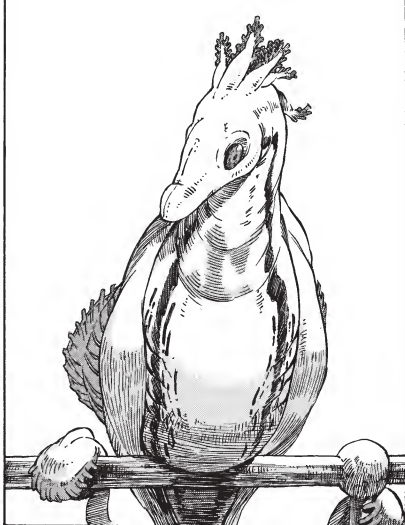


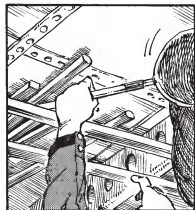


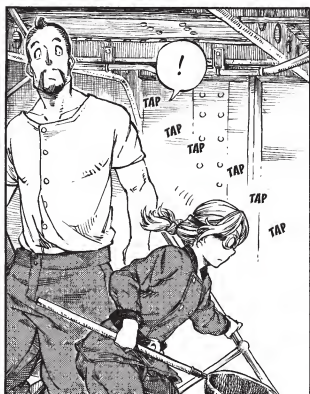


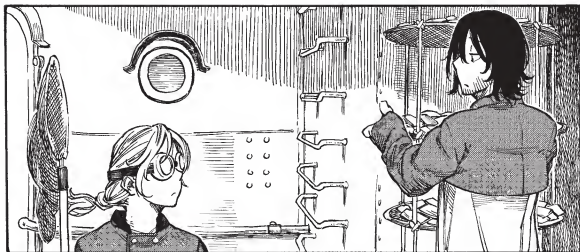
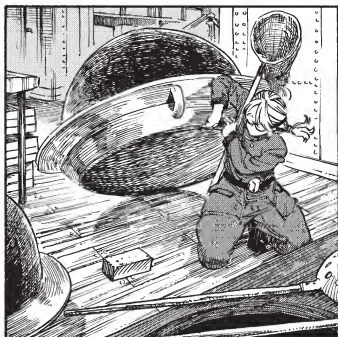
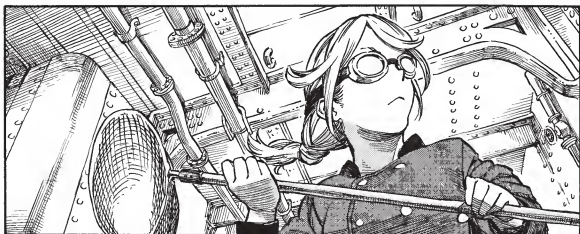






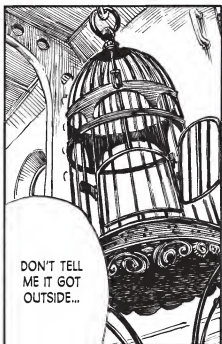
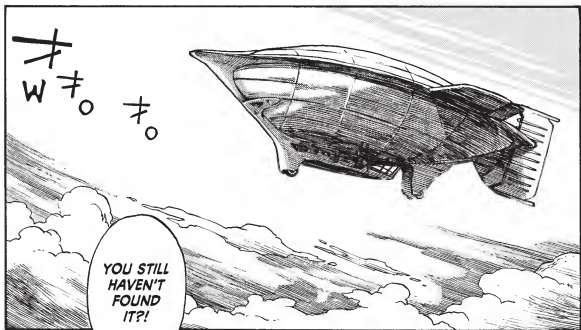






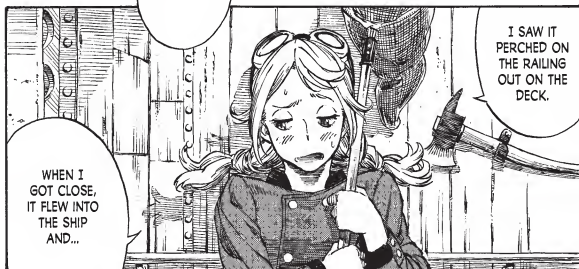








A TINY
DRAGON?!



I SAW IT
PERCHED ON
THE RAILING
OUT ON THE
DECK.

WHEN I
GOT CLOSE,
IT FLEW INTO
THE SHIP
AND...



HOW BIG
WAS IT,
TAKITA?

AROUND
THIS SIZE?

NO,
MORE
LIKE...
THIS BIG,
I GUESS?

HUH.



SO,
I FIGURED
I COULD
HANDLE
SOMETHING
THAT SMALL
BY MYSELF!

I TRIED,
BUT YOU
WERE ALL
EXHAUSTED!

WHY
DIDN'T YOU
TELL US
SOONER?



WELL, THE
THOUGHT
MIGHT HAVE
CROSSED MY
MIND...

I BET YOU
WANTED TO
CATCH IT ON
YOUR OWN AND
POCKET ALL
THE PROFITS,
DIDN'T YOU?

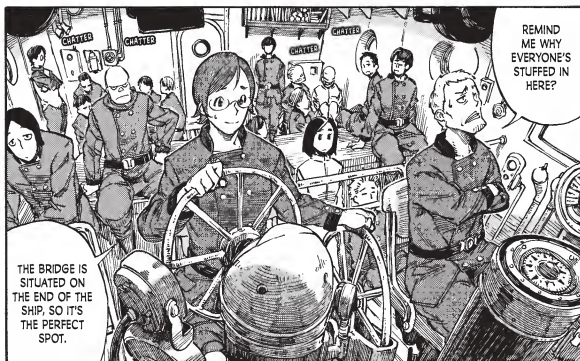


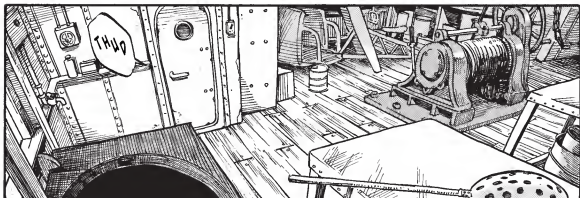
GIRAUD'S RIGHT.



THEN SEND OUT A SMALL PARTY OF OUR BEST HUNTERS.



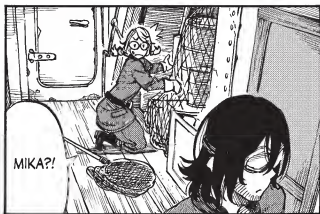






SOMETHING
MUST'VE
LURED IT
HERE.

AND I'M
WILLING TO
BET IT WAS
THE DRAGON
OIL WE'RE
CARRYING.



MIKA?!

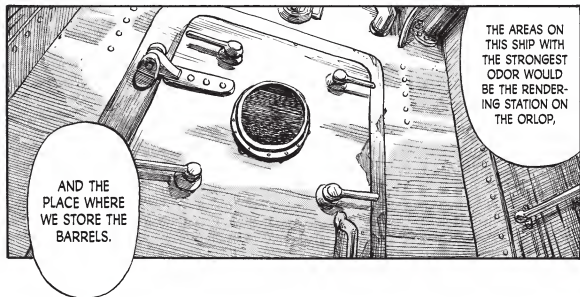


DRAGONS
USUALLY
SHY AWAY
FROM
SHIPS.



BUT MY BEST
GUESS IS THE
LITTLE GUY'S SOME
KIND OF PARASITE
THAT LIVES OFF OF
BIGGER DRAGONS
AND USES SCENT
TO FIND A HOST.

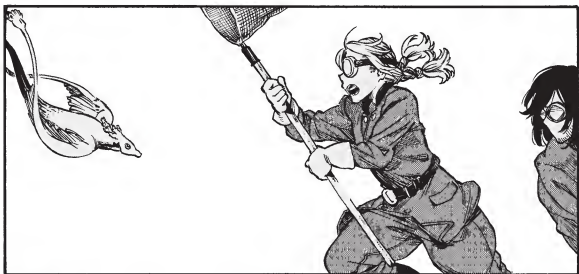
I'M NOT SURE
WHY THAT
WOULD'VE
DRAWN IT HERE,

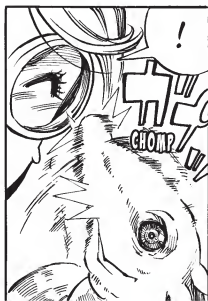
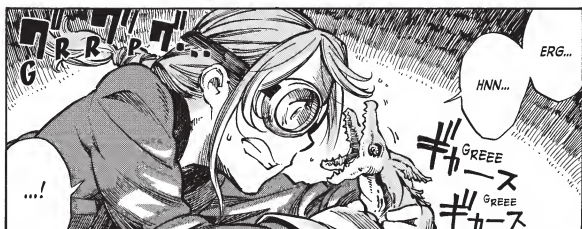
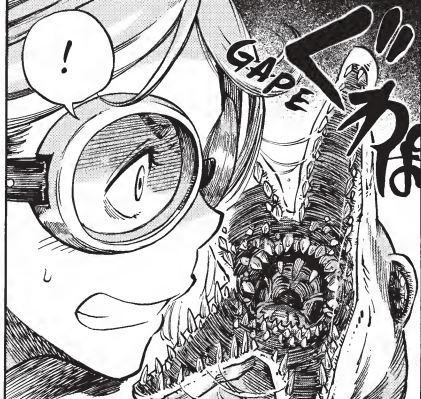


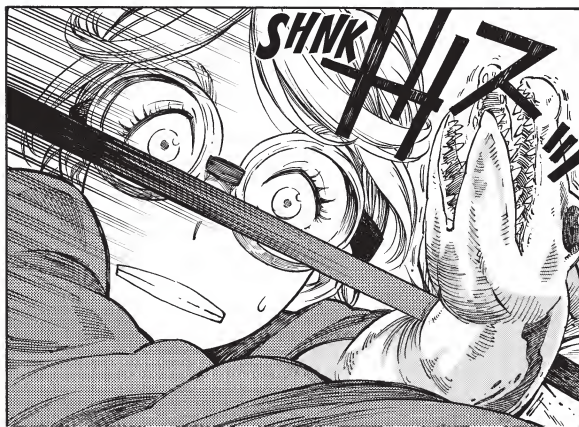
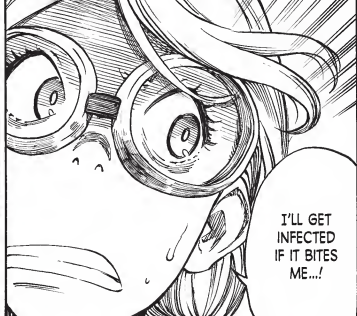
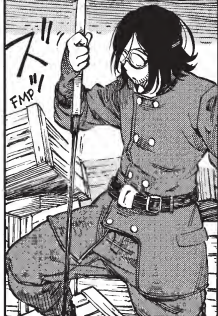
AND THE
PLACE WHERE
WE STORE THE
BARRELS.

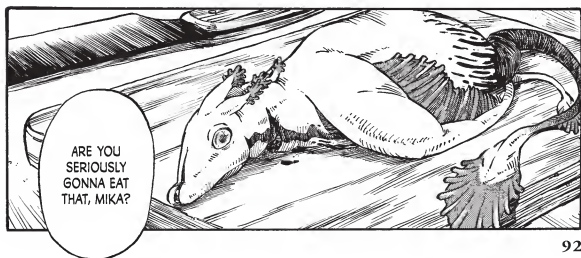
THE AREAS ON
THIS SHIP WITH
THE STRONGEST
ODOR WOULD
BE THE RENDER-
ING STATION ON
THE ORLOP,

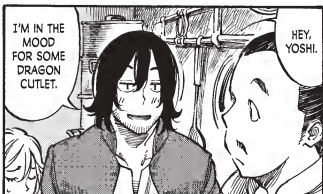














ALLA
DIAVOLA?



BUT THE
SKIN
LOOKS
EDIBLE.

HOW ABOUT
I MAKE
IT ALLA
DIAVOLA?

WELL,
I CAN'T
MAKE YOU
A CUTLET,



CHOP

THERE ARE VARIOUS
THEORIES ABOUT
THE NAME, BUT IT
PROBABLY COMES
FROM THE FACT
THAT THE FINISHED
DISH LOOKS LIKE A
DEVIL'S FACE.

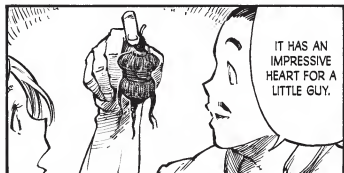
HENCE
THE NAME,
DEVIL-STYLE.



SQUISH

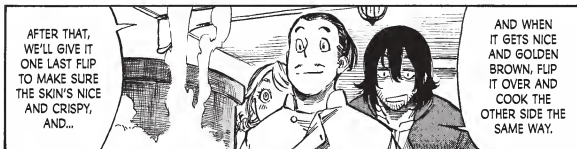
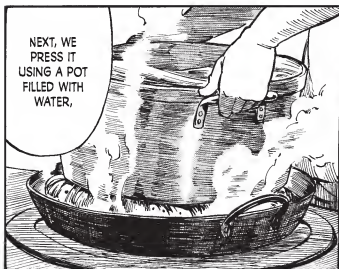


IT DOESN'T
FEEL LIKE I'M
COOKING
DRAGON
AT ALL.

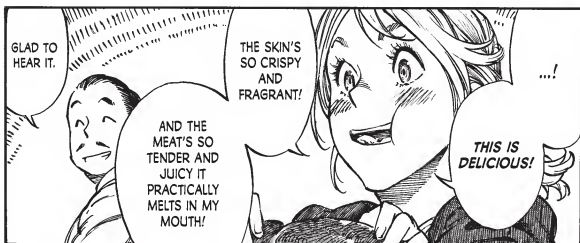


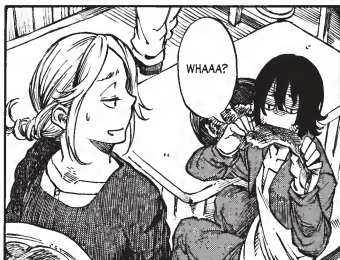
IT HAS AN
IMPRESSIVE
HEART FOR A
LITTLE GUY.





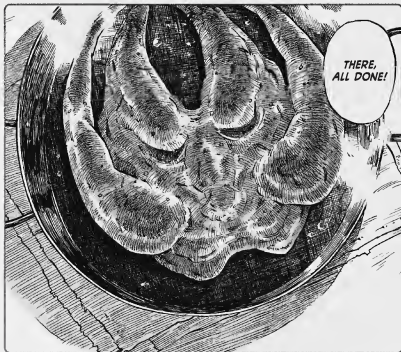








Dragonet alla Diavola



Ingredients (Servers 2-3)

- ♦ Dragonet: 1
- ♦ Olive oil: As needed
- ♦ Salt: To taste
- ♦ Pepper: To taste
- ♦ Lemon: 1
- ♦ Rosemary: 3 sprigs
- ♦ Cayenne pepper: ½ tsp
- ♦ Garlic: 1 clove

01

Chop off the head and antennae, remove the organs, and butterfly the carcass.



02

Mix together minced garlic, olive oil, lemon juice, cayenne pepper, salt, pepper, and rosemary in a bowl, then after patting the meat dry, thoroughly coat with the marinade and let sit for 30 minutes to 1 hour.

03

Heat oil (or marinade) in a pan. Fry the meat skin-side down and weigh down with a water-filled pot or other weight.

04

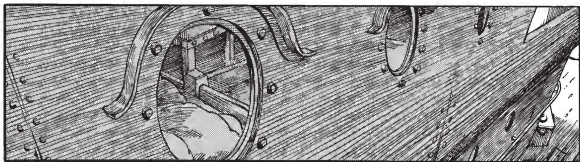
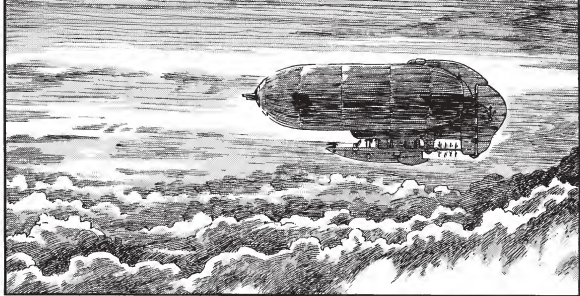
Once the skin becomes golden brown, flip and repeat the cooking process on the other side.

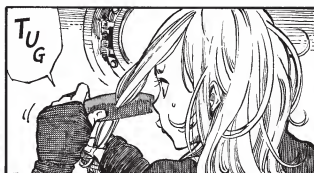
05

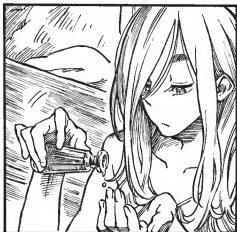
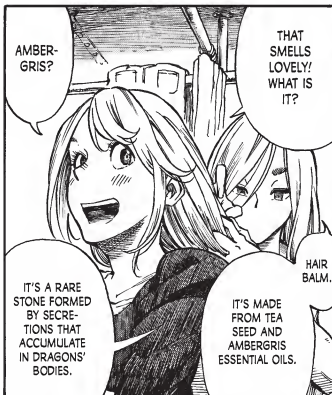
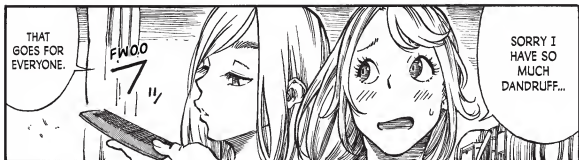
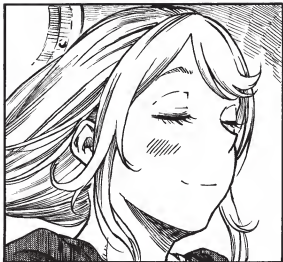
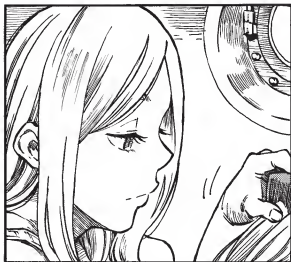
Place garlic and rosemary from the marinade into the pan and cook skin-side down once more on high heat until crisp and it's done.

COOKING THE SKIN ON HIGH AT THE END IS CRUCIAL FOR CREATING A FRAGRANT, CRISPY TEXTURE.



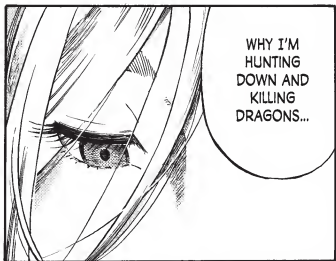
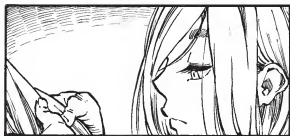


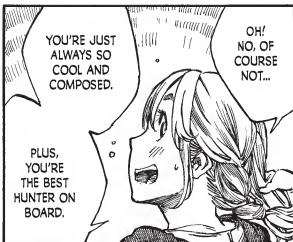


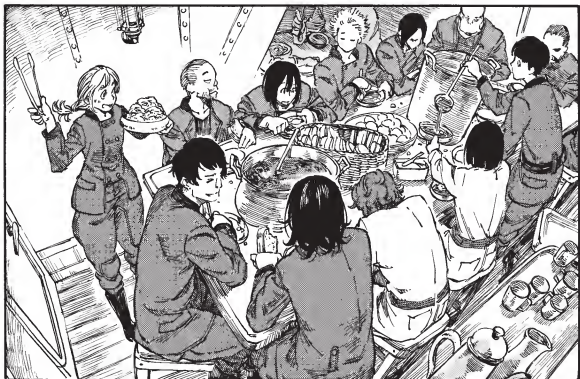
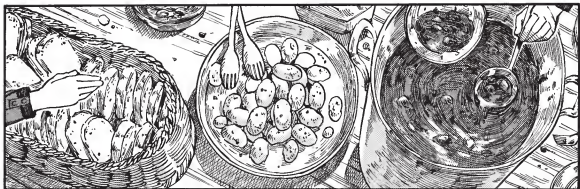


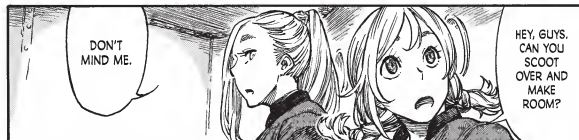
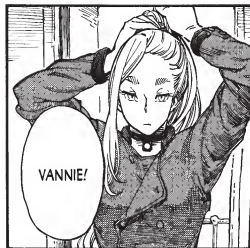
IT'S A RARE STONE FORMED BY SECRECTIONS THAT ACCUMULATE IN DRAGONS' BODIES.

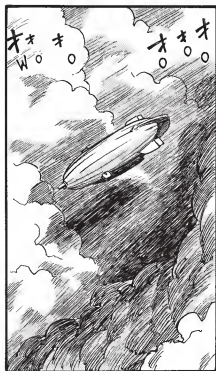
IT'S MADE FROM TEA SEED AND AMBERGRIS ESSENTIAL OILS.

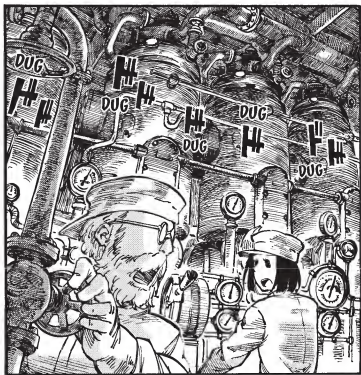
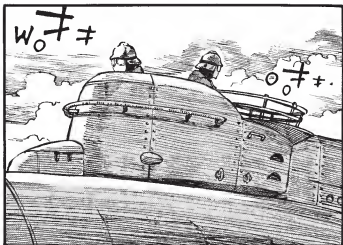
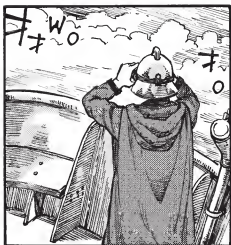


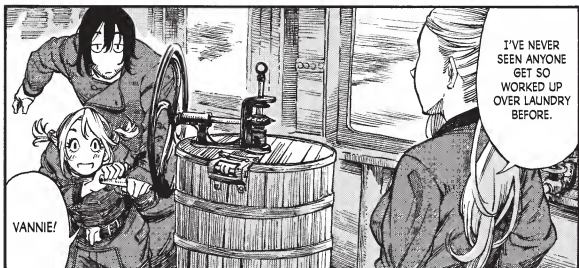
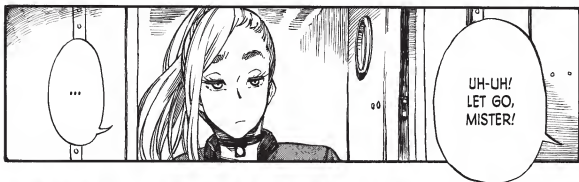


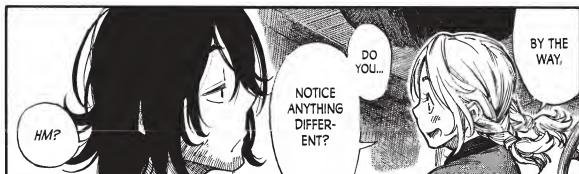




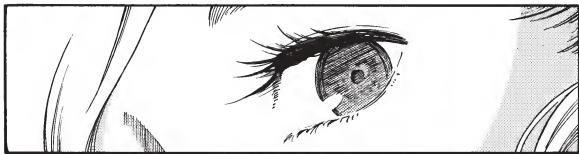
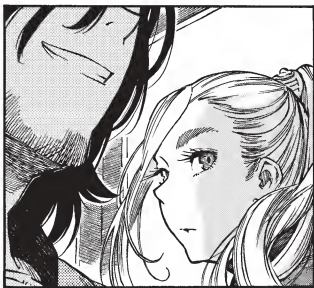


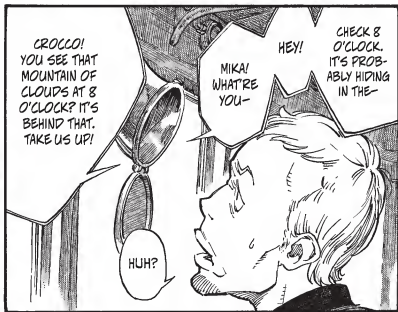
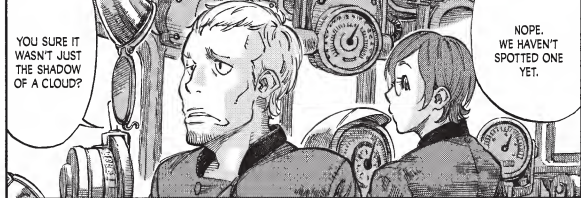


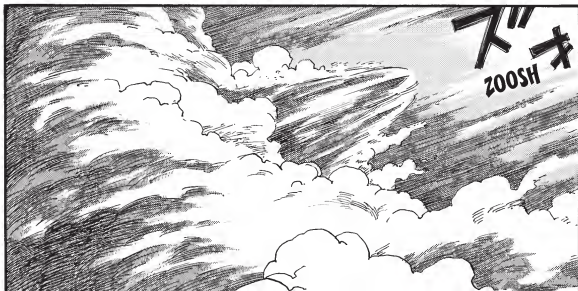
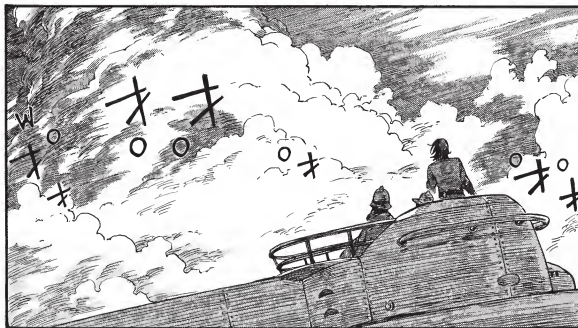




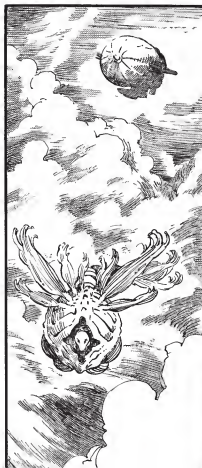


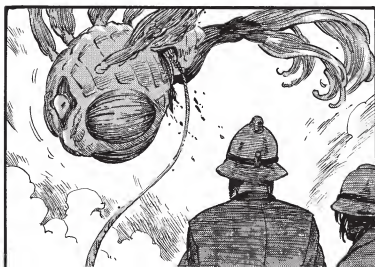
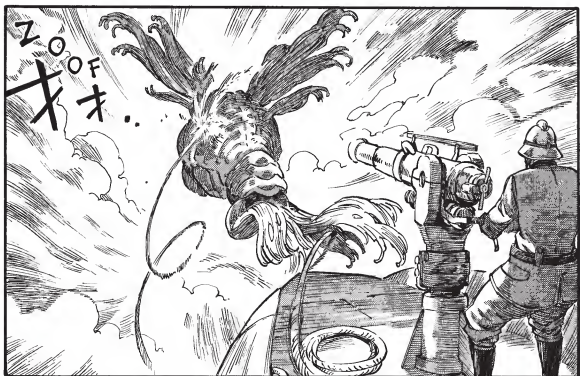
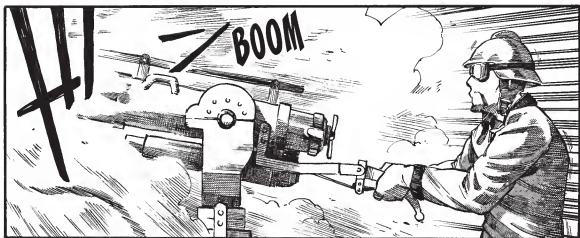


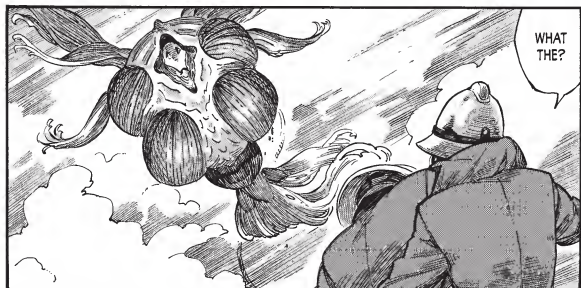
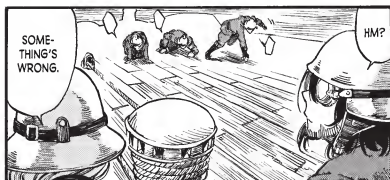


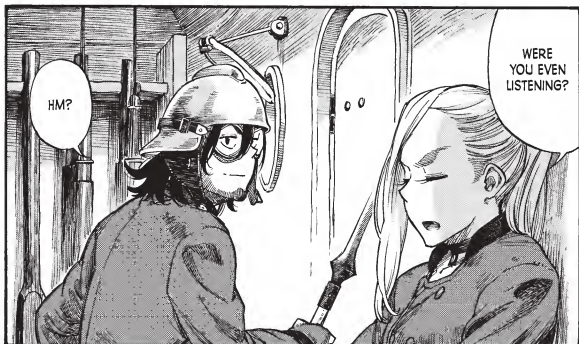














I'LL GO
FINISH IT
OFF.

I'M NOT
GONNA SIT
AROUND
WAITING FOR
THAT DRAGON
TO BITE IT.



ARE YOU
CRAZY!
YOU COULD
GO DEAF!

I'M
PRETTY
SURE IT
WILL!

IT WON'T
MATTER IF I
CAN STAND
OR NOT ONCE
I GET ON TOP
OF IT.

AND HOW
DO YOU
PLAN TO
DO THAT?



IS KILLING
DRAGONS
REALLY
THAT MUCH
FUN?

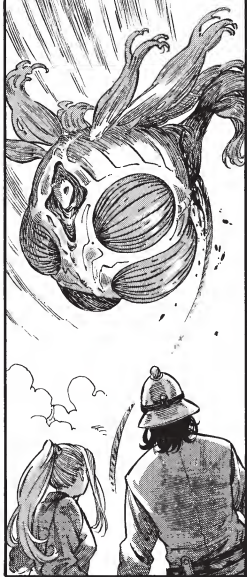


MIKA!

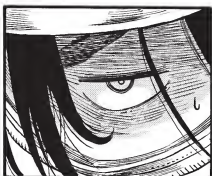
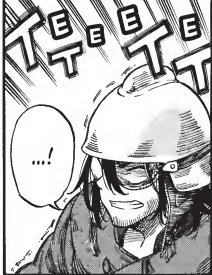
....!



AND I'M
GONNA
END ITS
LIFE.



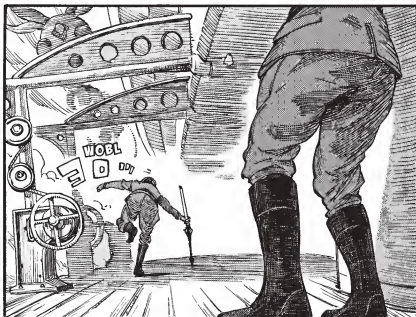
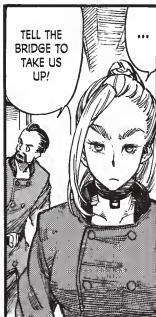
**GAA-
AAH!**



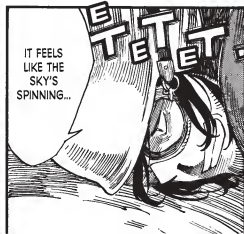
UGH...!

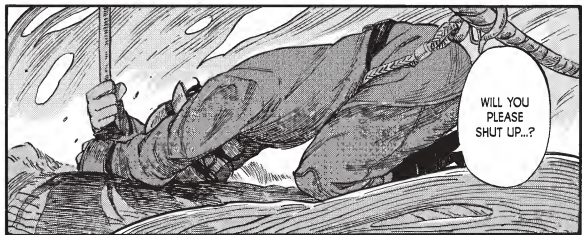
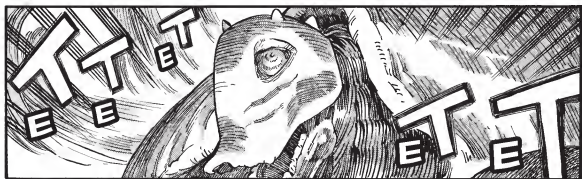


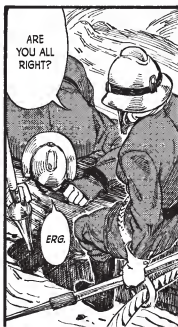
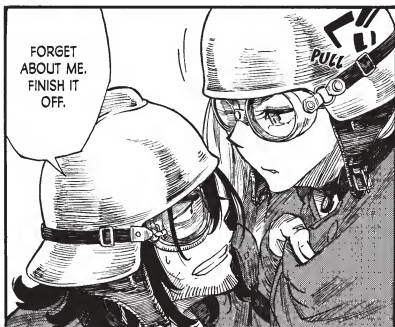
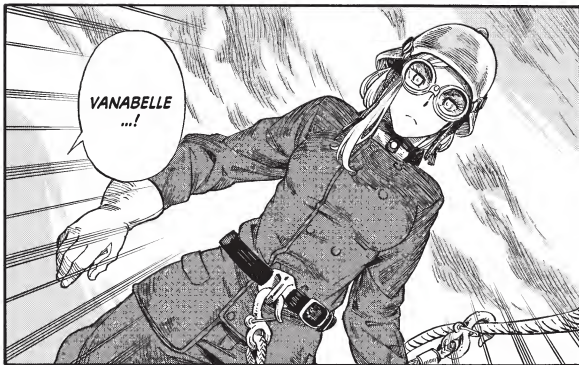
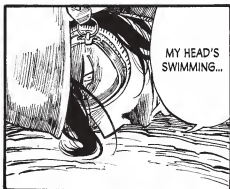
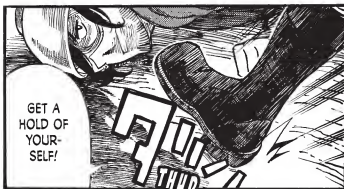
**TELL THE
BRIDGE TO
TAKE US
UP!**

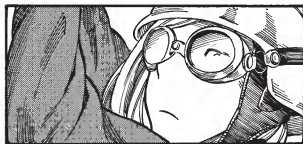
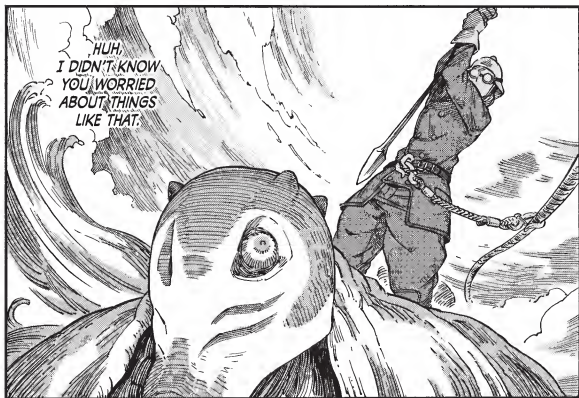
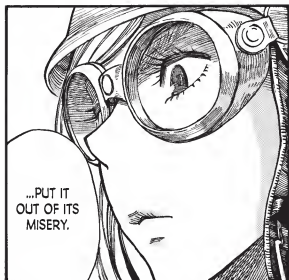


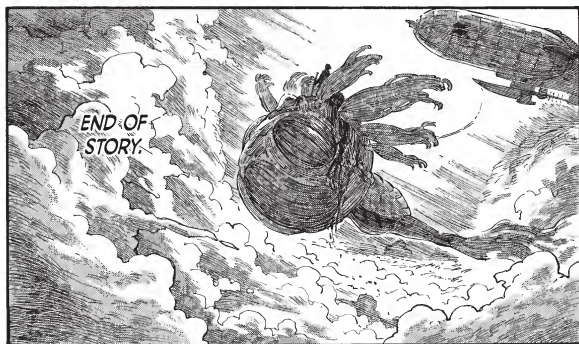
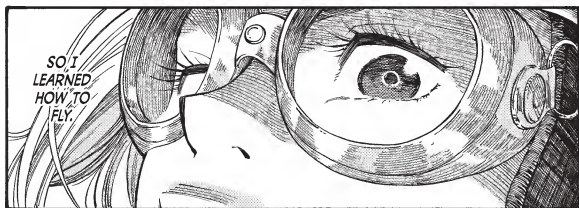
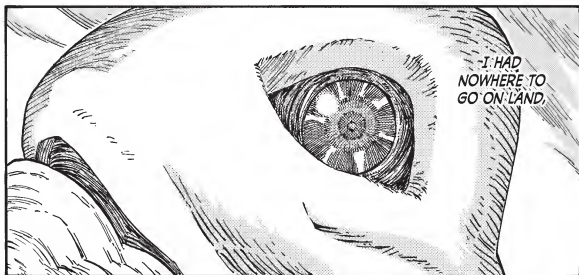


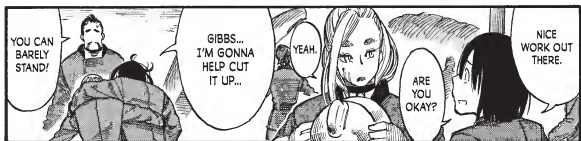
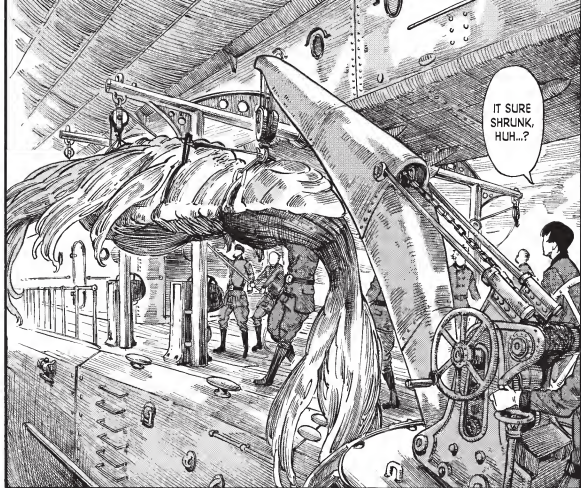


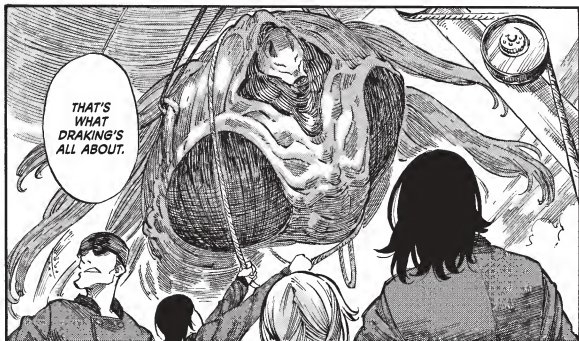


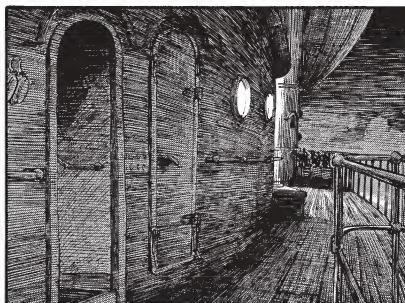
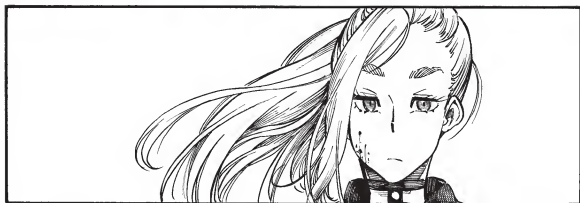


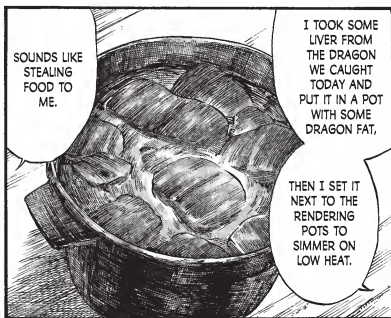
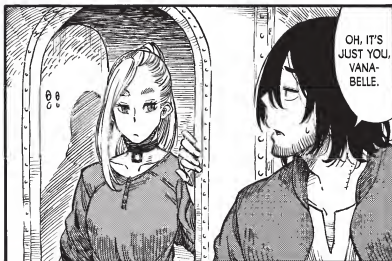












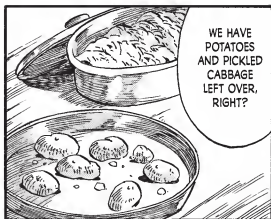


WHAT'RE
YOU
MAKING?

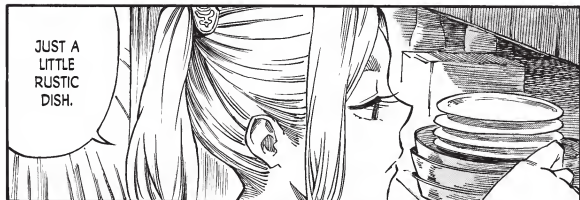


MIKA.

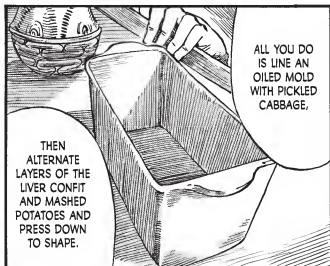
CAN YOU ADD
SOME SALT
AND FAT TO
THE POTATOES
AND MASH
THEM FOR ME?



WE HAVE
POTATOES
AND PICKLED
CABBAGE
LEFT OVER,
RIGHT?

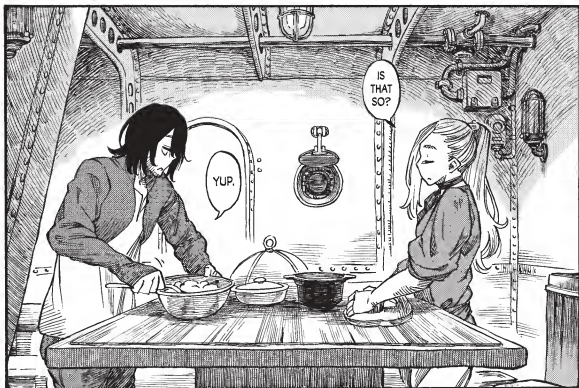
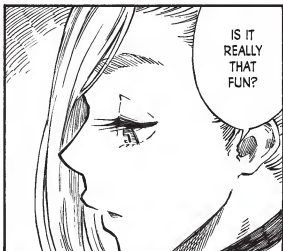


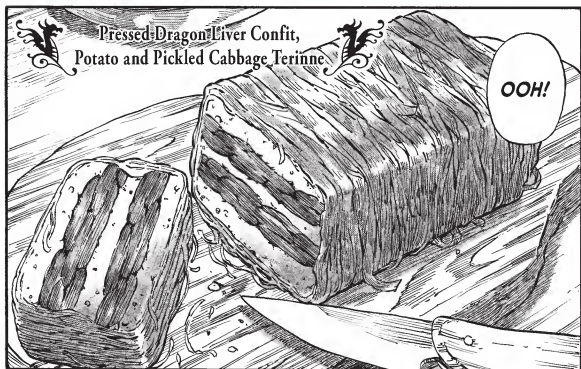
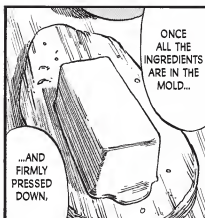
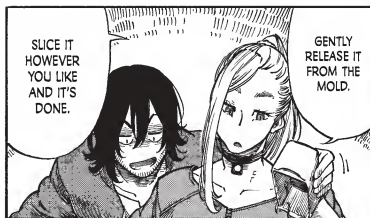
JUST A
LITTLE
RUSTIC
DISH.



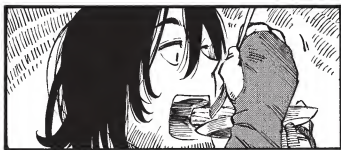
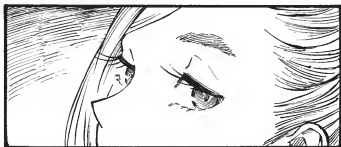
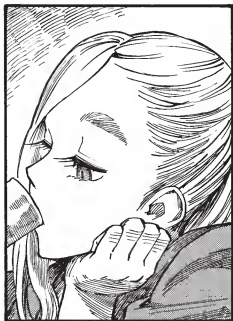
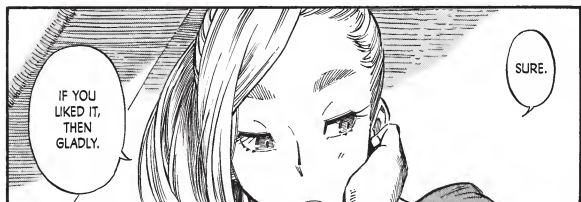
ALL YOU DO
IS LINE AN
OILED MOLD
WITH PICKLED
CABBAGE,

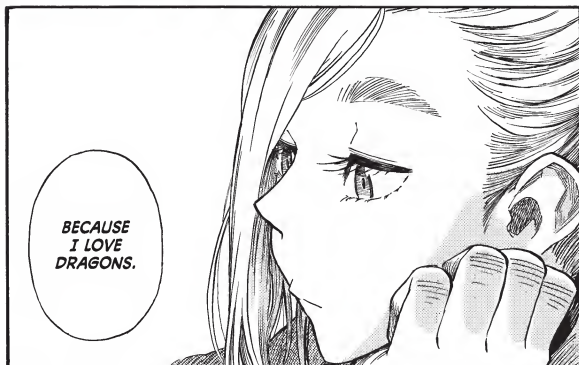
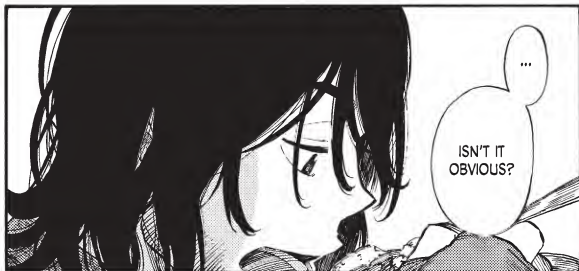
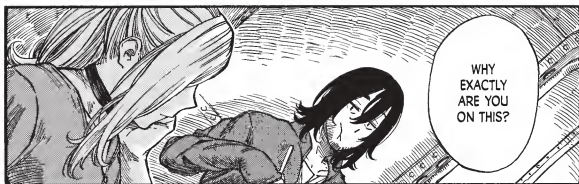
THEN
ALTERNATE
LAYERS OF THE
LIVER CONFIT
AND MASHED
POTATOES AND
PRESS DOWN
TO SHAPE.

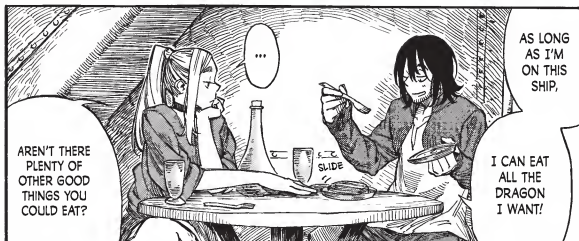
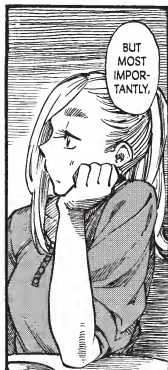


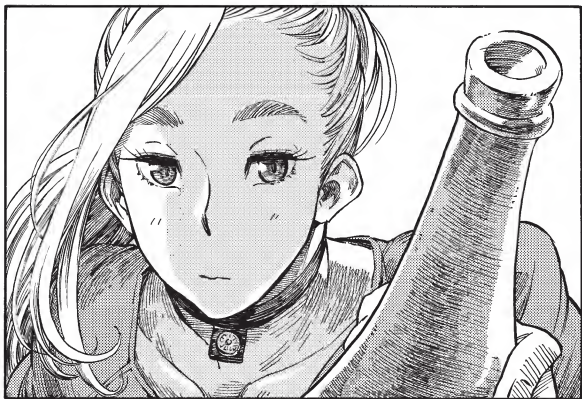














Pressed Dragon Terrine



Ingredients (1 loaf)

- ◆ Dragon liver: 300 g
- ◆ Potato: 3-4
- ◆ Pickled cabbage
- ◆ Salt: To taste
- ◆ Pepper: To taste
- ◆ Garlic: 1-2 cloves
- ◆ Dragon fat: Enough to submerge liver

01

Season dragon liver with salt, pepper, and minced garlic. Feel free to add herbs and spices.

02

To make the confit, cover the liver with dragon fat in a large pot and simmer at about 175° Fahrenheit for 1.5-2 hours.

03

Mash potatoes and season with salt, pepper, and a dash of confit fat. Mix together well.

04

Line the inside of a mold with pickled cabbage, then layer the mashed potato mixture and sliced liver confit, pressing each layer to remove any air pockets.

05

Fold pickled cabbage over the top of the ingredients and press down firmly (traditionally, a weight is used to press the loaf for 2-3 hours).

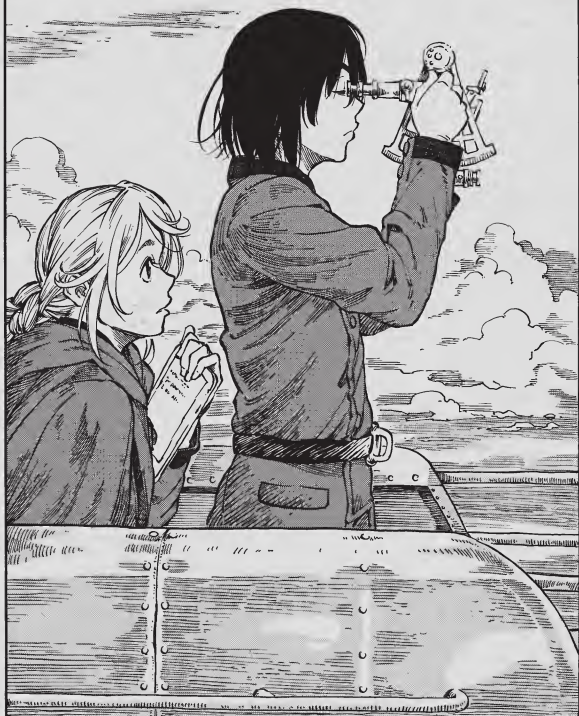
06

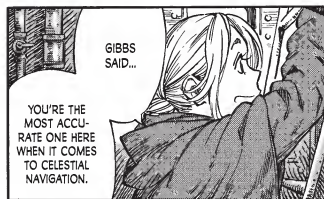
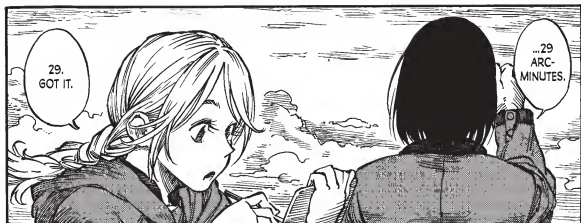
Slide a knife along the edge of the mold and gently remove the terrine.

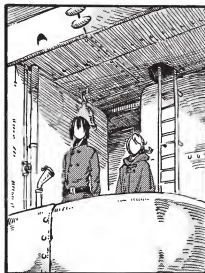


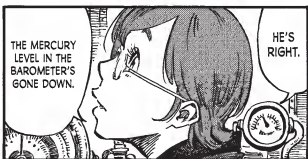
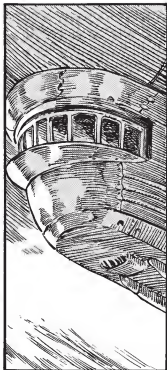
YOU COULD ALSO USE DUCK LIVER.

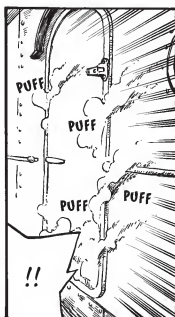
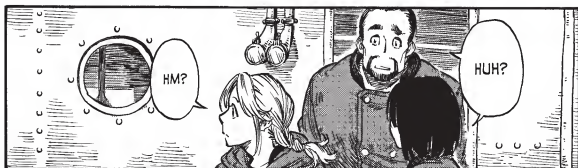
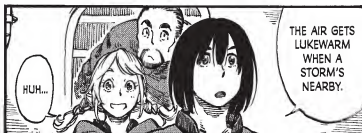
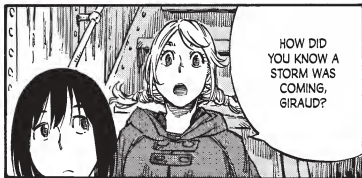


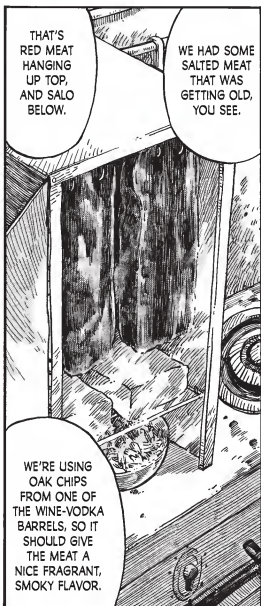
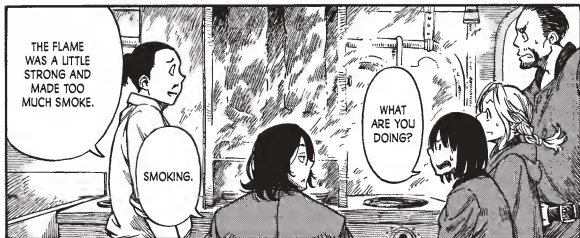


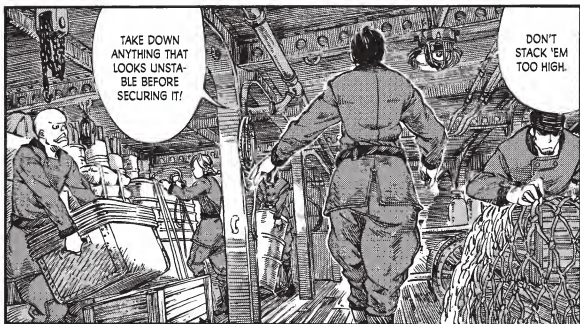












TAKE DOWN
ANYTHING THAT
LOOKS UNSTA-
BLE BEFORE
SECURING IT!

DON'T
STACK 'EM
TOO HIGH.



TELL HER
ABOUT THE
SHINING
DRAGON.

AW,
C'MON,
GIRAUD.

GIBBS!

SHINING
DRAGON?



SEE
WHAT?

TUG
TUG

NOTHING.
FORGET
IT.



THE
CLOUDS
AREN'T
LOOKING
PRETTY.



HEY,
GIRAUD!

WHO
KNOWS?
WE MIGHT
GET TO
SEE IT THIS
TIME!

...



ONCE UPON
A TIME,
THERE WAS
A SHIP THAT
ENCOUNTERED
A BIG STORM.



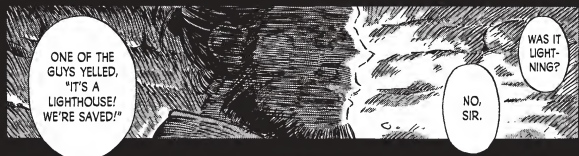
WHAT'S
THAT?!



THAT WAS
WHEN WE
SAW LIGHT
SHINING
THROUGH A
GAP IN THE
CLOUDS.

CHOKED OFF
BY THUNDER
CLOUDS, OUR
COMPASS
BROKEN,

WE
COULDN'T
TELL NORTH
FROM
SOUTH.



ONE OF THE
GUYS YELLED,
"IT'S A
LIGHTHOUSE!
WE'RE SAVED!"

WAS IT
LIGHT-
NING?

NO,
SIR.



...WAS A
SHINING
DRAGON.



AND WHAT
APPEARED
BEFORE
OUR EYES...



BUT THEN
STRANGELY
ENOUGH, THE
LIGHT STARTED
SLOWLY COMING
TOWARD US.

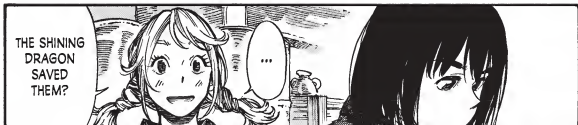


WHO KNOW
HOW MUCH
TIME PASSED,
BUT THE NEXT
THING WE
KNEW...

WE'D MADE
IT OUT OF
THE STORM.

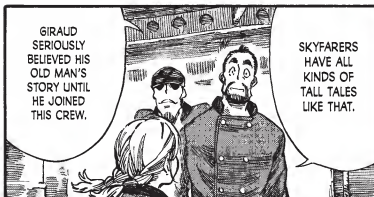
THEN, AS IF
A SPELL HAD
BEEN CAST
ON THE SHIP,

WE FOUND
OURSELVES
GETTING
DRAGGED
ALONG BY
THE SHINING
DRAGON.



THE SHINING
DRAGON
SAVED
THEM?

...



GIRAUD
SERIOUSLY
BELIEVED HIS
OLD MAN'S
STORY UNTIL
HE JOINED
THIS CREW.

SKYFARERS
HAVE ALL
KINDS OF
TALL TALES
LIKE THAT.



IT'S JUST
A DUMB
LEGEND.



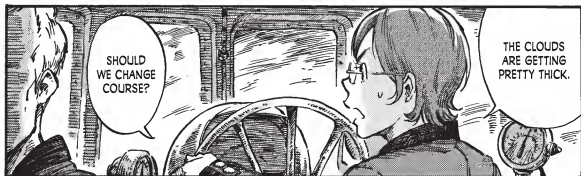
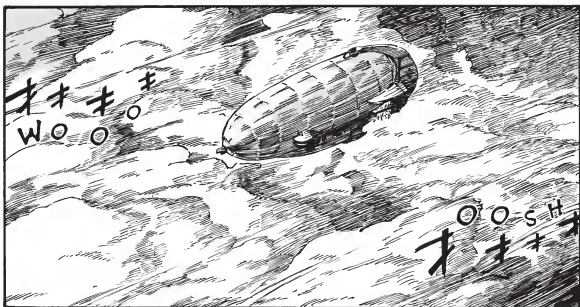
WHO
KNOWS?
IT COULD
EXIST.

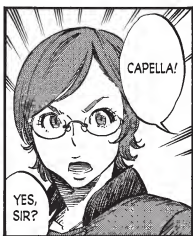
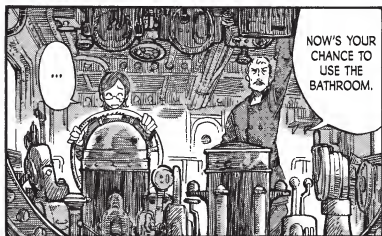
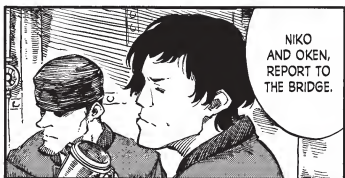
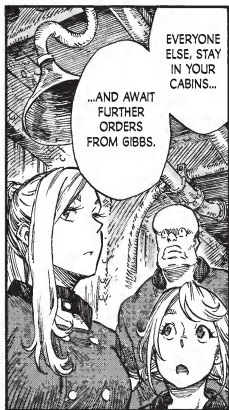
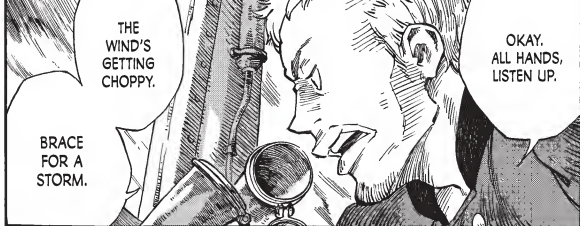


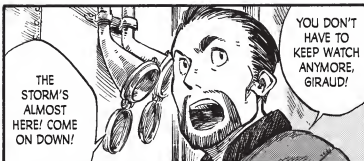
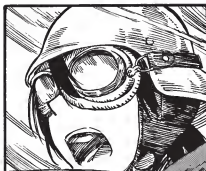
I WAS JUST
A GREENHORN
BACK THEN.
YOU DON'T
HAVE TO KEEP
BRINGING—

THAT WAS
FOREVER
AGO!









THE
STORM'S
ALMOST
HERE! COME
ON DOWN!

YOU DON'T
HAVE TO
KEEP WATCH
ANYMORE,
GIRAUD!



I'M
STAYING
UP HERE!

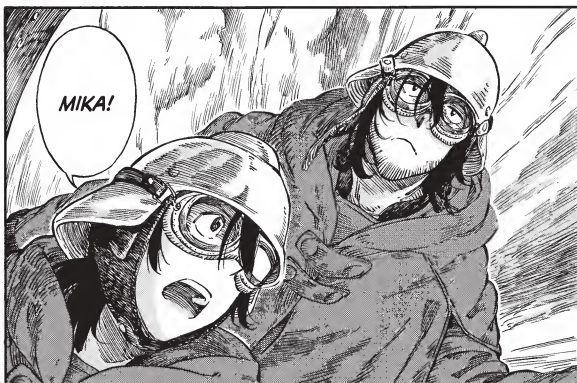


WE WON'T MAKE
IT OUT OF THE
STORM UNLESS
WE GET A READ
ON THEM!

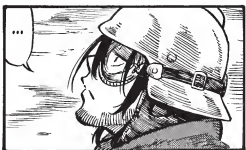
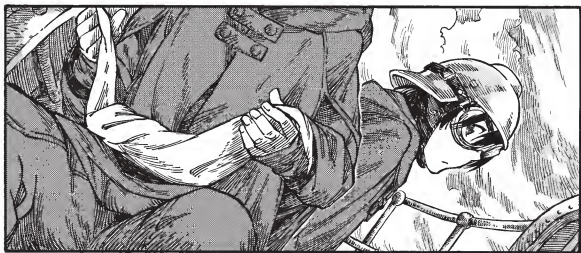
I CAN SEE
THE CLOUDS
BETTER
FROM UP
HERE THAN
FROM THE
BRIDGE.

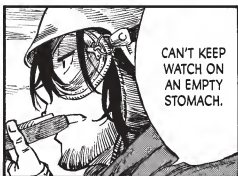


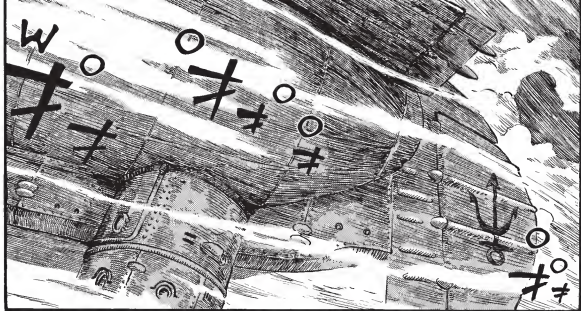
YEAH,
BUT...

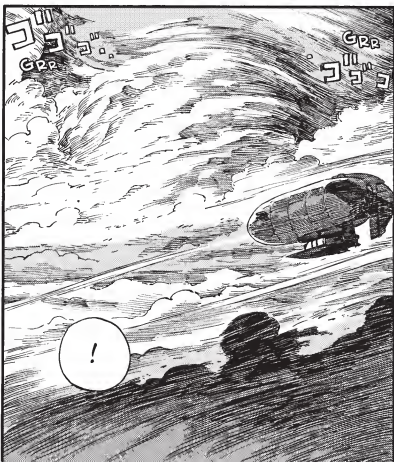
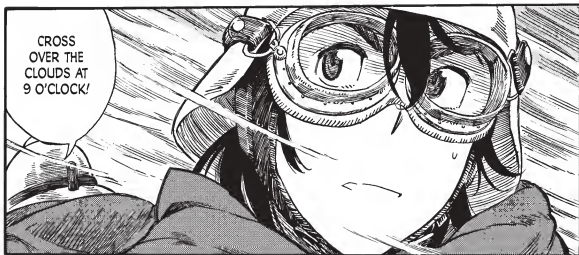


MIKA!



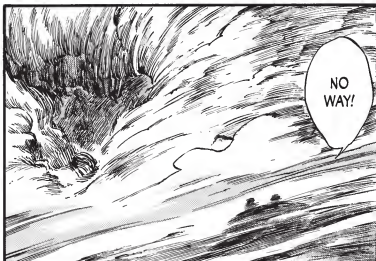








SAIL
INTO THE
WIND!



NO
WAY!

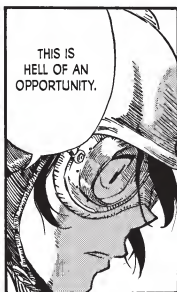
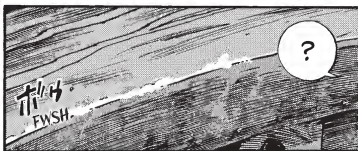
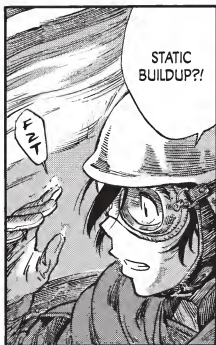


WE
CAN'T!
WE'LL BE
SWEEPED
AWAY!



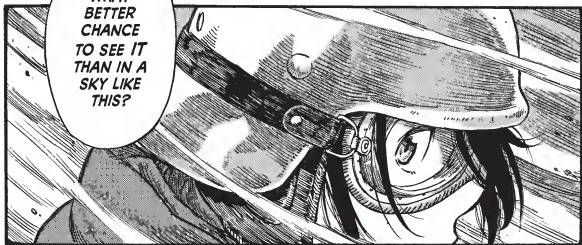
WELL, IT'S
OUR ONLY
WAY OUT!







AND SINCE
CLOUDS
CARRY
DRAGONS,

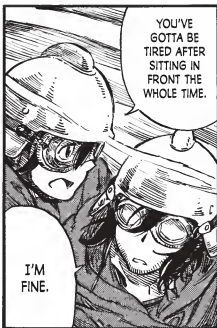


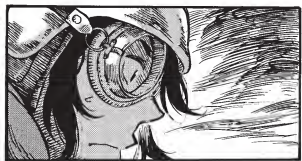
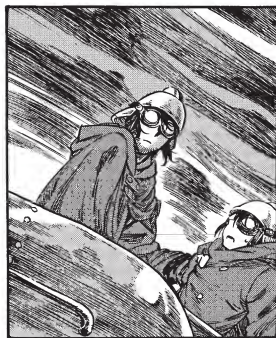
WHAT
BETTER
CHANCE
TO SEE IT
THAN IN A
SKY LIKE
THIS?

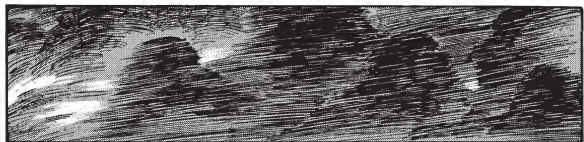
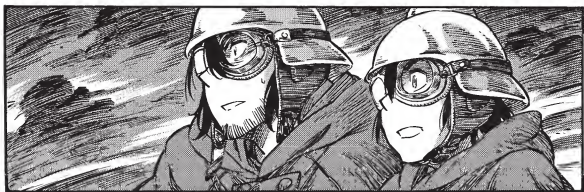


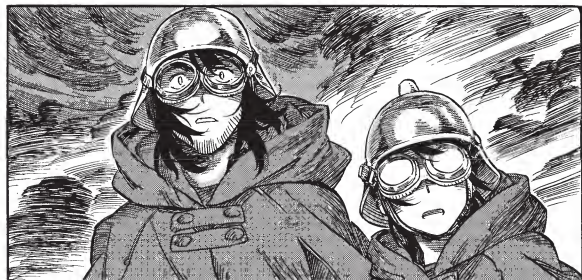
...MIKA.

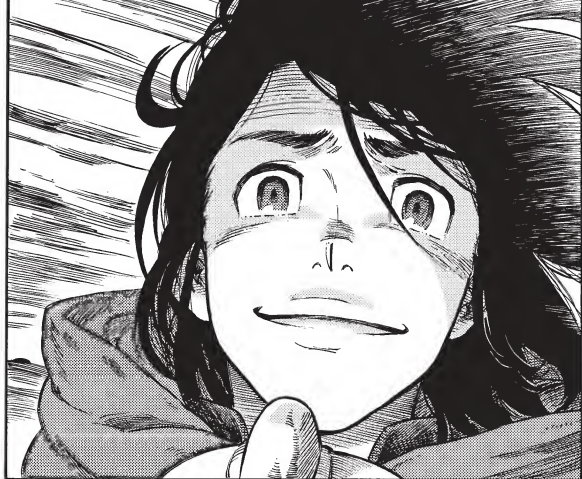
LET'S
TRADE
SPOTS.

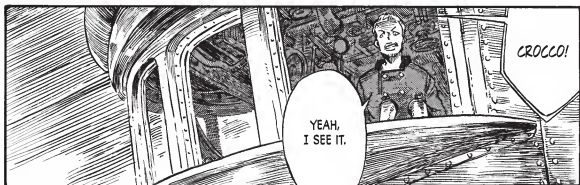
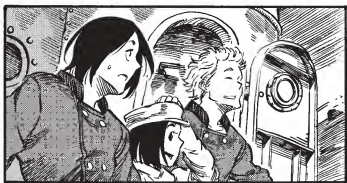
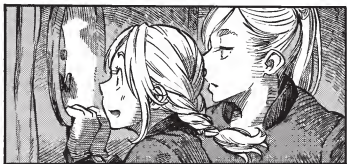






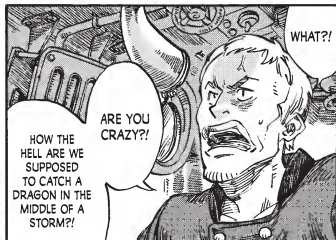






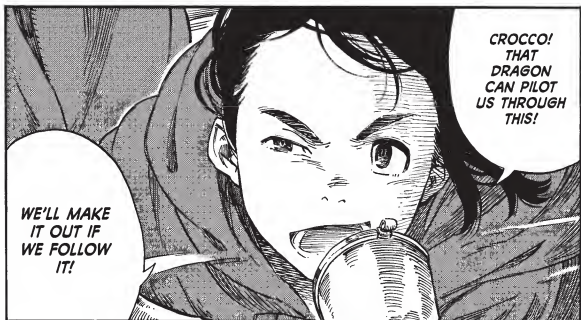


IT'S GONNA
GET AWAY
IF WE DON'T
HURRY UP!



ARE YOU
CRAZY?!

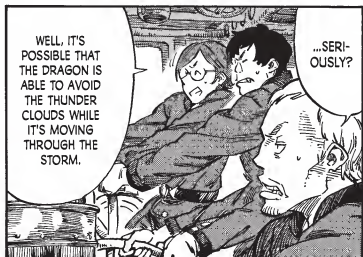
HOW THE
HELL ARE WE
SUPPOSED
TO CATCH A
DRAGON IN THE
MIDDLE OF A
STORM?!



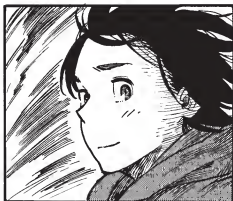
CROCCO!
THAT
DRAGON
CAN PILOT
US THROUGH
THIS!



IF WE *DO*
CATCH IT, IT'LL
PUT US BACK
IN THE BLACK!

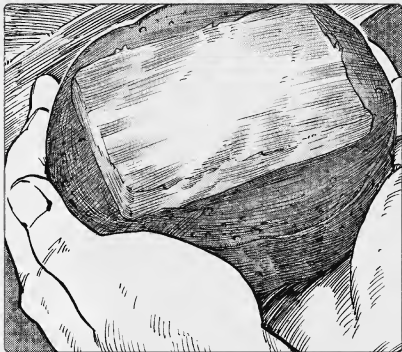


WELL, IT'S
POSSIBLE THAT
THE DRAGON IS
ABLE TO AVOID
THE THUNDER
CLOUDS WHILE
IT'S MOVING
THROUGH THE
STORM.





Smoked Dragon Salo on Rye Bread



Ingredients (serves one,

about 10 g)

♦ Dragon fatback: 1 kg

♦ Salt: 50 g

♦ Pepper: 20 g

♦ Herbs and spices: As desired

♦ Rye bread: 2 slices

♦ Smoking wood (oak this time)

01

Slice the fatback into 4-8 pieces and rub with salt, pepper, and herbs.

02

Fit the pieces tightly in a container (such as a pot or jar) making sure there are no spaces and place a weighted drop lid over the meat.

03

Leave to sit at room temperature for 3-4 days. A large amount of water will start to seep from the fat, but do not discard it.

04

After 3-4 days, discard the excess water, wrap each piece of fatback with paper and leave in a cool, well-ventilated place to dry for a day.

05

Smoke the salted fat for 2 hours at roughly 30 degrees.

06

Slice it up, put on rye bread, and enjoy.

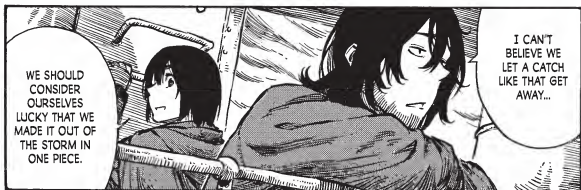


IT'S VERY IMPORTANT TO REMOVE EXCESS MOISTURE FROM INGREDIENTS WHEN SMOKING. SET ASIDE PLENTY OF TIME TO WEIGH THEM DOWN!



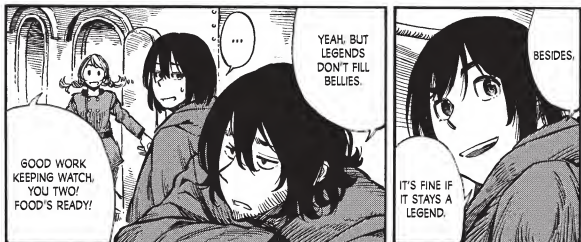
Flight
5

Sky Pirates & Pastrami



WE SHOULD
CONSIDER
OURSELVES
LUCKY THAT WE
MADE IT OUT OF
THE STORM IN
ONE PIECE.

I CAN'T
BELIEVE WE
LET A CATCH
LIKE THAT GET
AWAY...

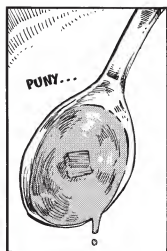
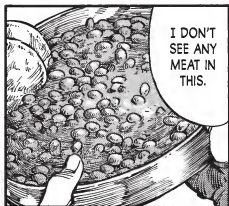


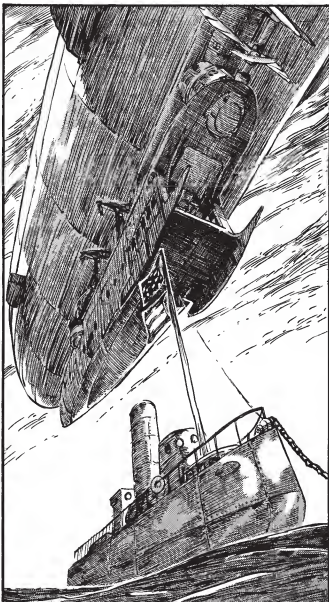
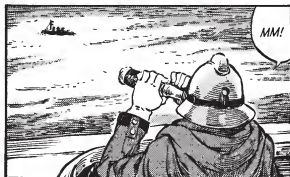
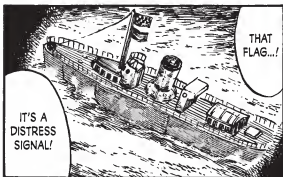
GOOD WORK
KEEPING WATCH,
YOU TWO!
FOOD'S READY!

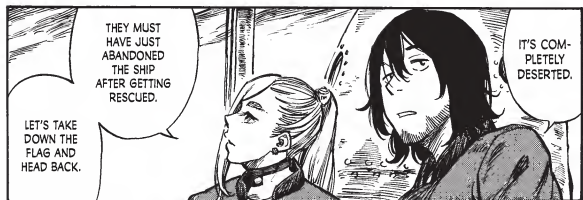
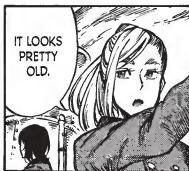
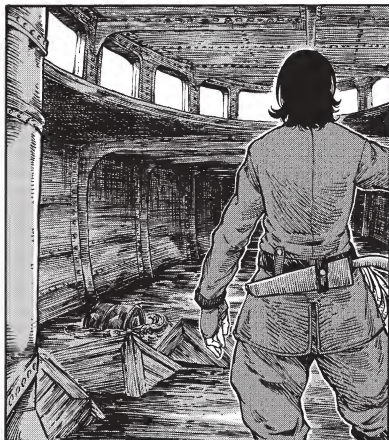
...
YEAH, BUT
LEGENDS
DON'T FILL
BELLIES.

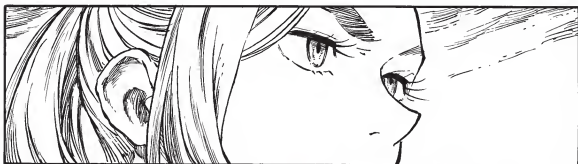
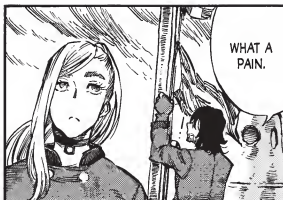
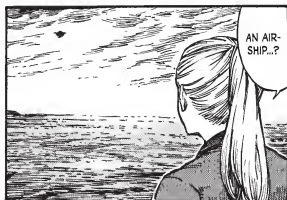
BESIDES,

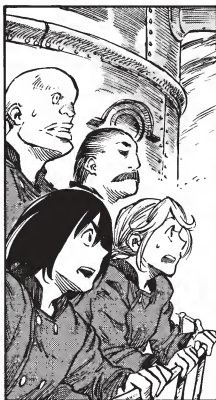
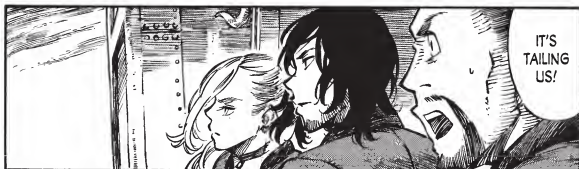
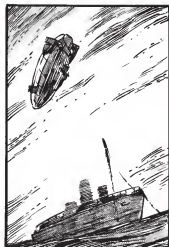
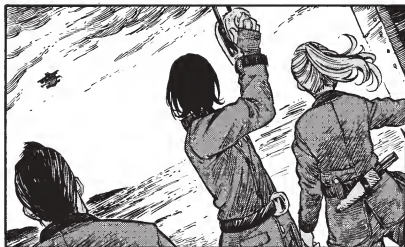
IT'S FINE IF
IT STAYS A
LEGEND.



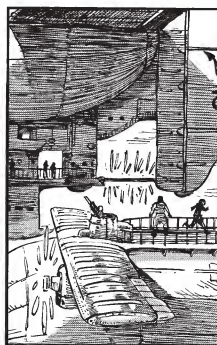
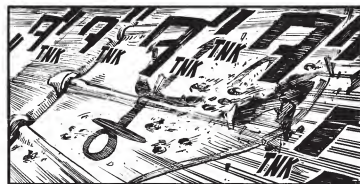
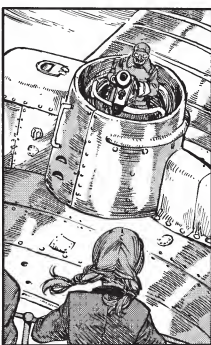
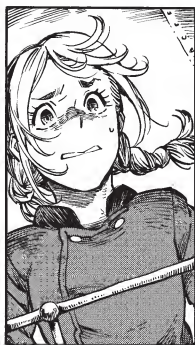
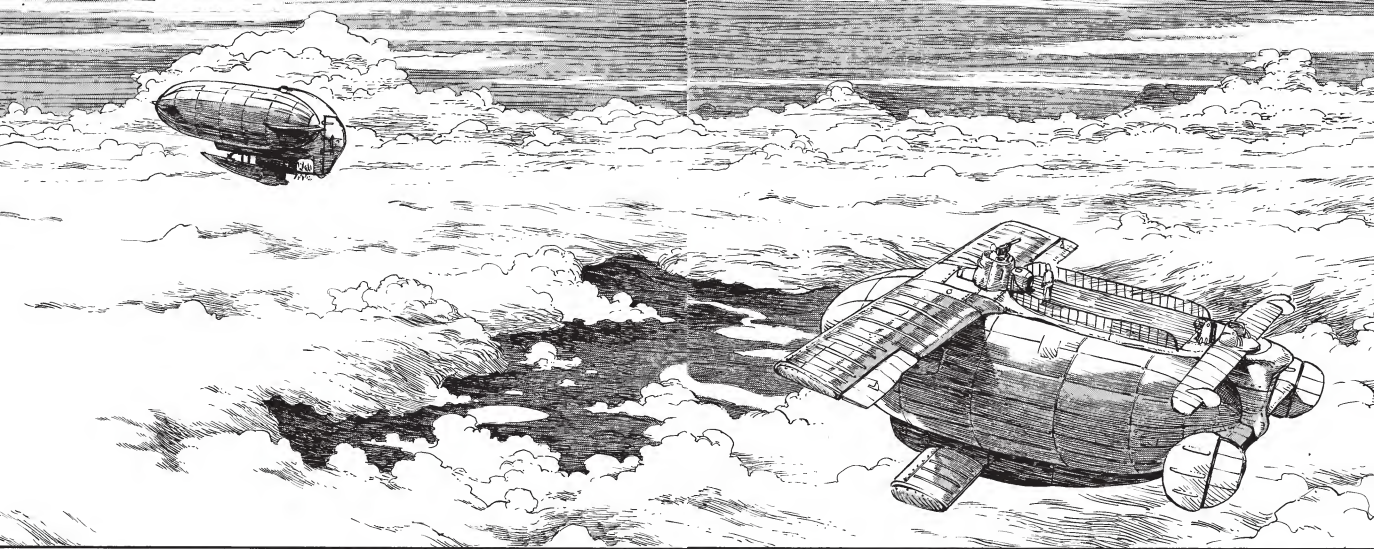


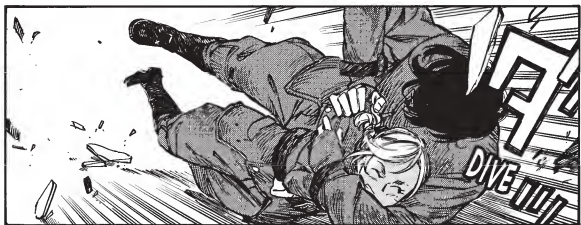
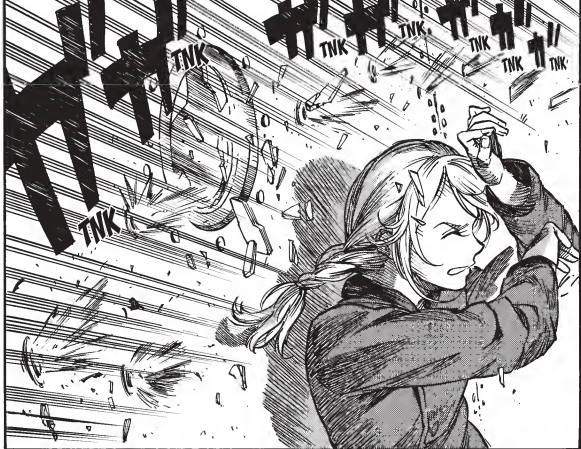


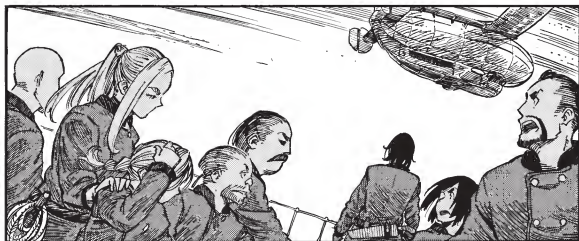
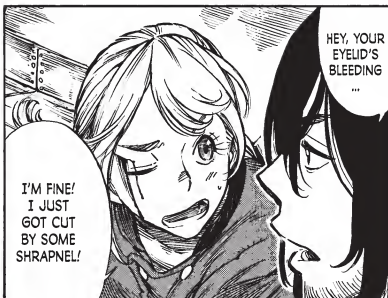


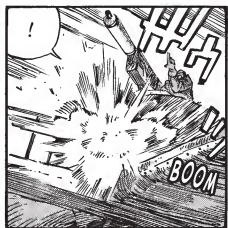
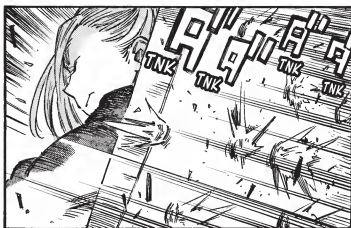
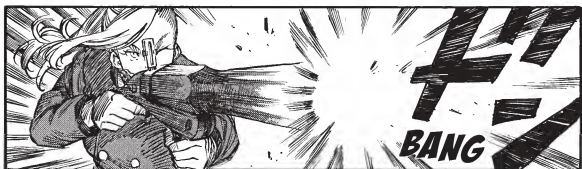


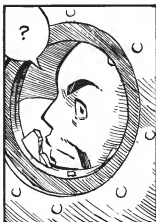




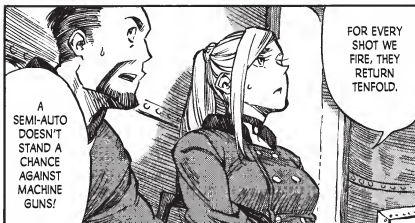




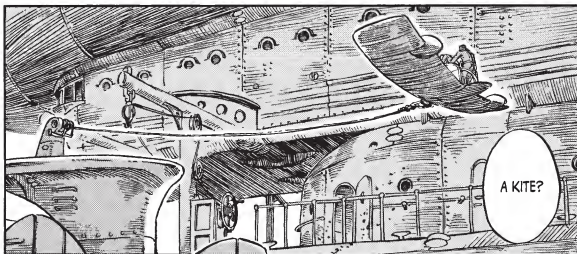




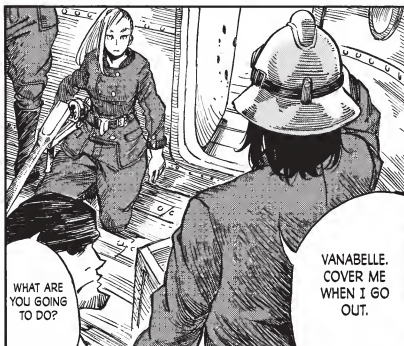
A
SEMI-AUTO
DOESN'T
STAND A
CHANCE
AGAINST
MACHINE
GUNS!



FOR EVERY
SHOT WE
FIRE, THEY
RETURN
TENFOLD.



A KITE?



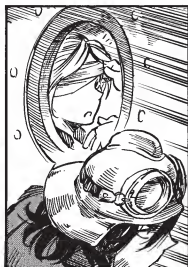
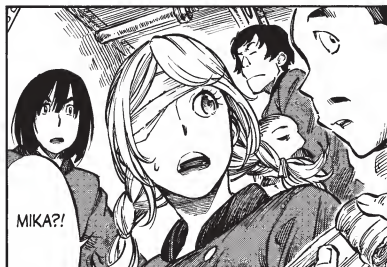
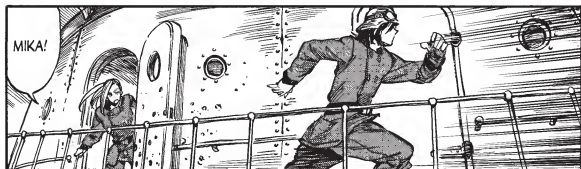
WHAT ARE
YOU GOING
TO DO?

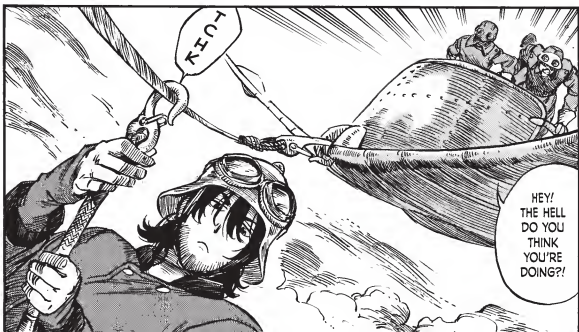
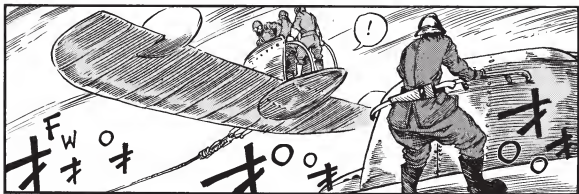
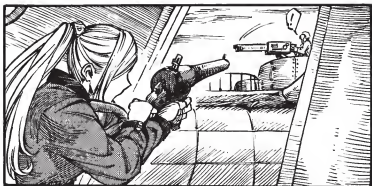
VANABELLE.
COVER ME
WHEN I GO
OUT.

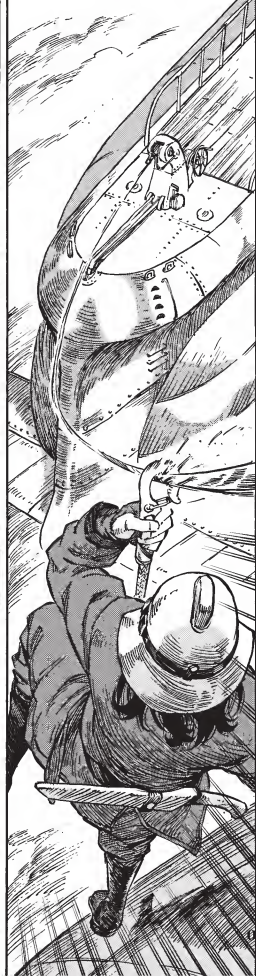
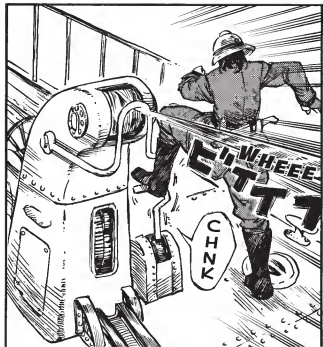


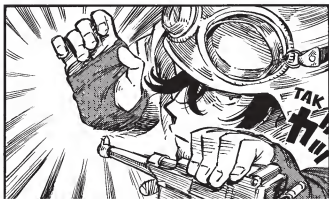
THEY'RE
GOING TO
TRY TO
BOARD US
FROM THE
CROW'S
NEST!

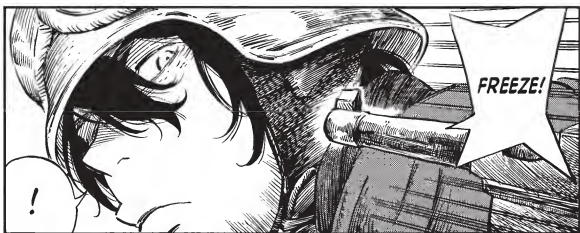
!

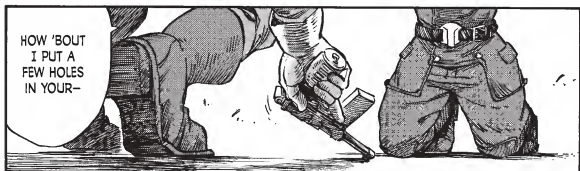
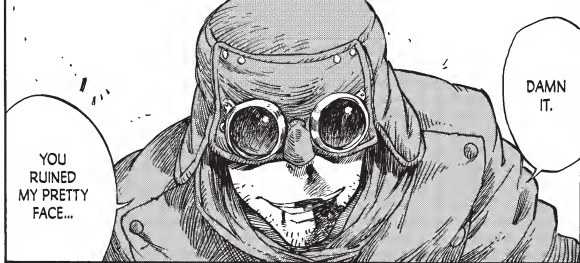


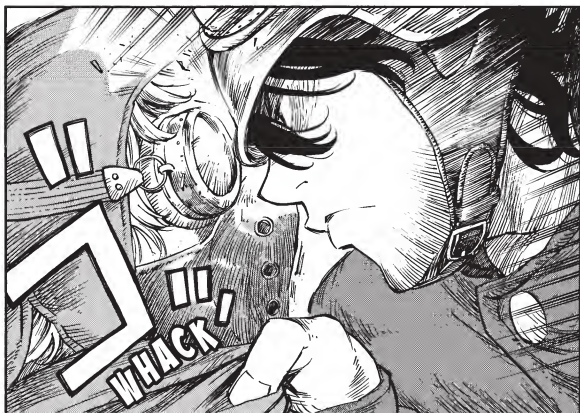


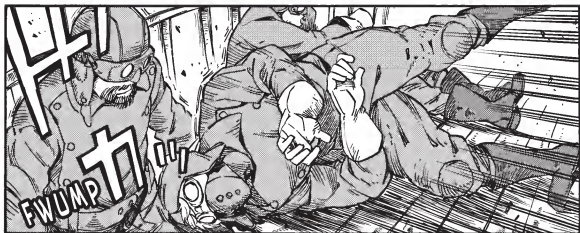












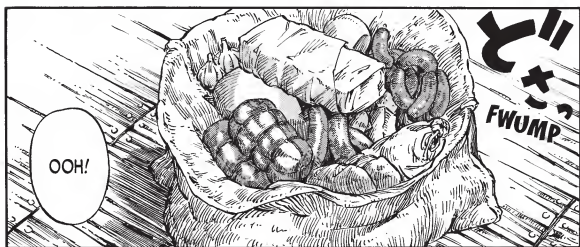
WHO THE
HELL ARE
YOU?

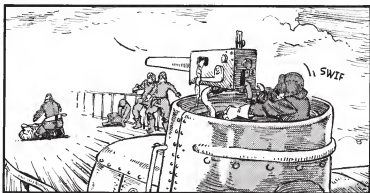
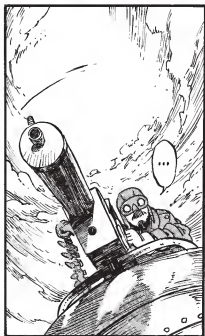
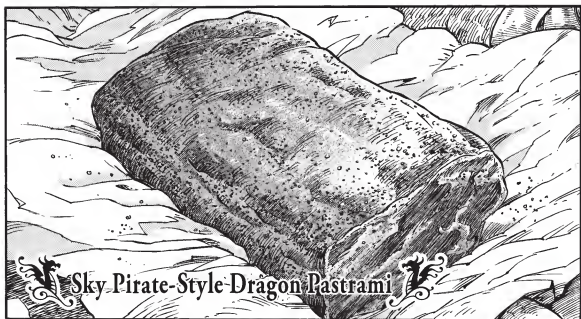
I'VE NEVER MET
A GUY CRAZY
ENOUGH TO
BOARD A PIRATE
SHIP ALL BY
HIMSELF...

YOU'VE
GOTTA BE
KIDDING
ME!



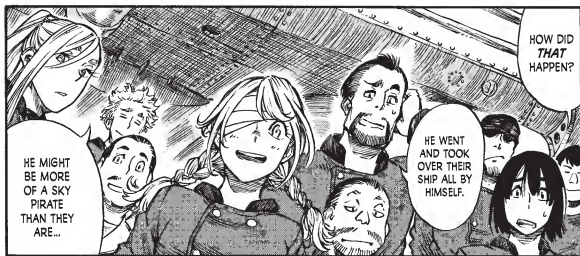
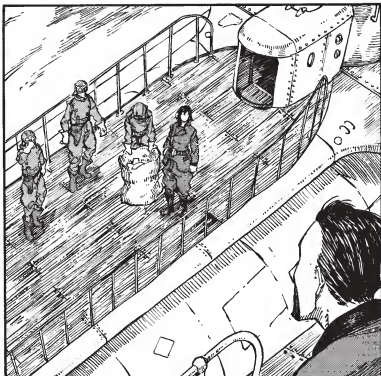
*JUST A
HUMBLE
DRAKER.*

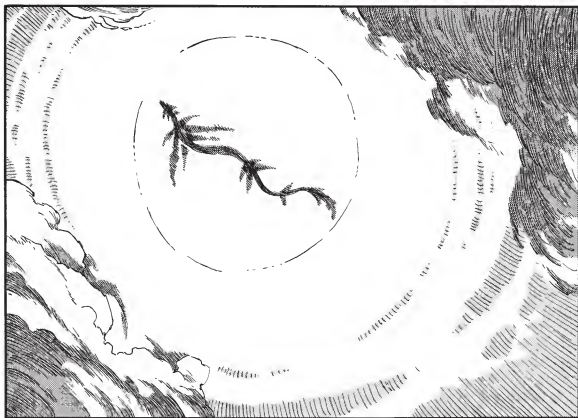


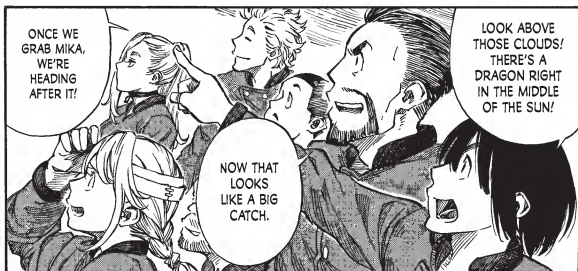


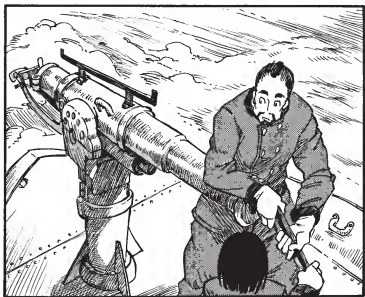
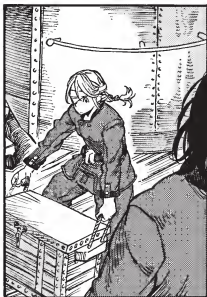
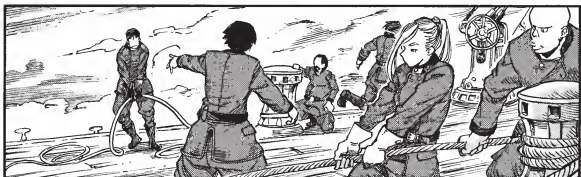
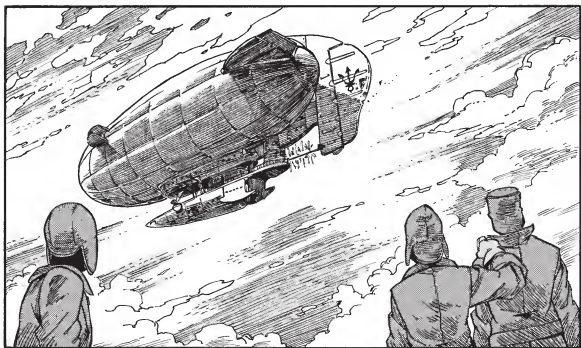


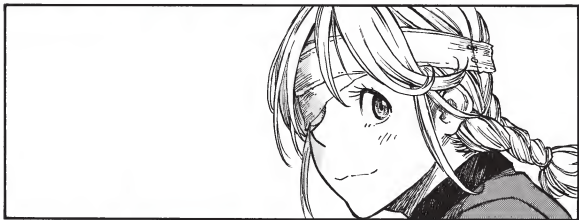
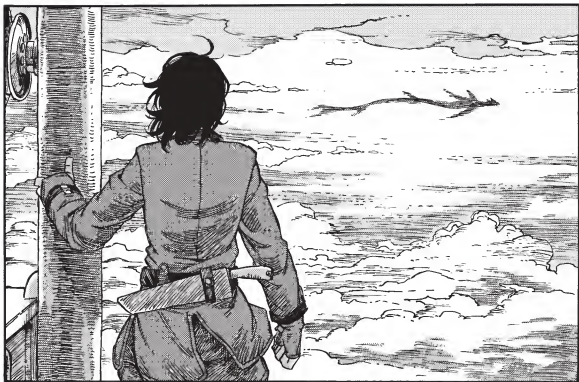








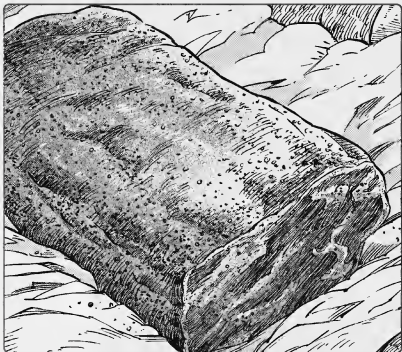




HE SURE
LOOKS
HAPPY.



Sky Pirate-Style Dragon Pastrami



Ingredients (makes one batch)

◆ Dragon red meat: 1 kg

◆ Black pepper: To taste

◆ Allspice: To taste

★ Brine

Water: 1000 cc, Salt: 150 g

Sugar: 70 g, Black pepper: A pinch

Sage: A pinch, Thyme: A pinch

Garlic: A pinch

Other seasonings of choice: To taste

Brandy: 1 tbsp

◆ Smoking wood

01

To make the brine, bring water to a boil and stir in all ingredients listed underneath, except the brandy. Simmer for 20 minutes. Remove the brine from heat and strain through a fine mesh strainer, then allow to cool to room temperature. Once cool, add the brandy.

02

Submerge the meat in the finished brine and pickle for 5-7 days.

03

Rinse the pickled meat under running water for 2-6 hours to remove excess salt.

04

Hang in a well-ventilated, dark place and allow the meat to dry.

05

Smoke the meat using your wood of choice for roughly 2 hours.

06

Sprinkle the smoked meat with crushed black pepper and allspice and it's done.

MY FAMILY
RECIPEEEE!



TRACKING ①

We search for dragons based on a variety of information including eyewitness testimony, climate preferences of various species, wind and cloud movement, and professional experience. During a hunt, crew members take shifts keeping watch from the crow's nest.

F W O O O O

IT'S SUPER COLD ON THE CROW'S NEST!

BUT SINCE THERE'S MUCH ABOUT DRAGON ECOLOGY THAT'S STILL A MYSTERY, IT OFTEN COMES DOWN TO THE CAPTAIN'S INTUITION.

TAKITA'S GUIDE TO DRAGONS

~A General Rundown of Draking~

THIS IS A SEGMENT WHERE I, TAKITA THE GREENHORN,

EXPLAIN ALL THERE IS TO KNOW ABOUT DRAGING!

TOWING ④

Once the dragon goes limp, hooks are lowered and attached to the catch before it begins to sink, securing it to the ship.

FOR LARGE CATCHES, BUTCHERING MUST BE DONE ON LAND.

SMALL CATCHES CAN BE PROCESSED ON THE SHIP.

BOOM

TAILING / HARPOONING ②

Once a dragon is spotted, all hands prepare for the catch. An anchor is fired into the dragon using a harpoon cannon...

...so that the dragon doesn't get away from the ship.

WHIZZZ

COUP DE GRACE ③

Bomb lances are then fired at the dragon in order to weaken it. The lances don't penetrate very deeply, so multiple shots are required, creating more parts of the dragon that have to be discarded.

For example, if the total profit is 100 Ryo, then each member will get a share of 1/100.

BY THE WAY, EACH CREW MEMBER IS PAID WITH A SHARE FROM THE NET PROFIT OF EACH PARTICULAR CATCH. THIS IS CALLED THE RAY SYSTEM.

IN ORDER TO KILL THE CATCH QUICKLY, MIKA FIRST MOUNTS THE DRAGON, THEN DELIVERS THE LETHAL BLOW WITH A WEAPON LIKE A SWORD OR PILE LANCE. HOWEVER, THIS METHOD OF TAKING DOWN DRAGONS IS HARDLY COMMON PRACTICE.

That looks so dangerous...

Drifting Dragons 1

KODANSHA COMICS Digital Edition

Drifting Dragons volume 1 copyright © 2016 Taku Kuwabara

English translation copyright © 2017 Taku Kuwabara

All rights reserved.

First published in Japan in 2016 by Kodansha Ltd., Tokyo.

Electronic Publishing rights for this English edition arranged through
Kodansha Ltd., Tokyo.

No portion of this book may be reproduced or transmitted in any form or
by any means without written permission from the copyright holders.

English digital edition published by Kodansha Advanced Media, LLC,
San Francisco.

www.kodanshacomics.com

ISBN: 9781642120097

Digital Edition: 1.0.0

Translation by Adam Hirsch

Lettering by Thea Willis

Editing by Sarah Tilson

